

Letter

Letter

Gypsy Bunch
Mar 8

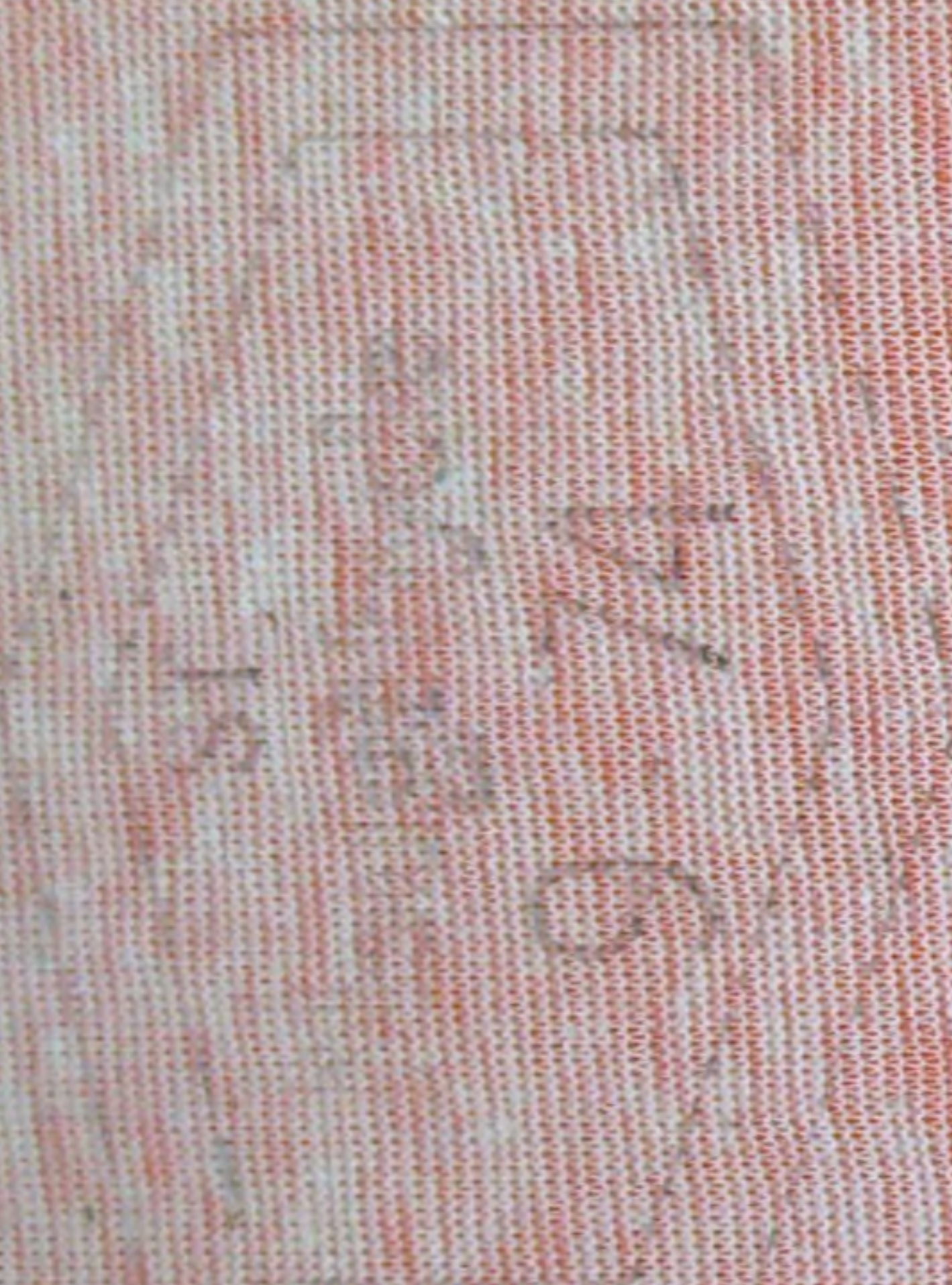


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This book is put out through the courtesy of
the Girl's League of Harlem Reformed Church.

BUNS

1

$\frac{1}{2}$ c sugar	1 pkg dry yeast
$\frac{1}{2}$ c melted shortening	1 c warm water
1 t salt	2 eggs, beaten
1 c hot milk	6 c flour

Mix sugar, shortening and salt in bowl. Add milk. Dissolve yeast in water and add to mixture. Add beaten eggs and flour. Let rise until double and then shape. Let rise again and bake at 350° 15-20 min.

Sandy Jacobsen

HOT ROLLS

1 pkg yeast	1 egg, beaten
2 T warm water	1 t salt
$\frac{1}{2}$ c sugar	6 c flour or less
2 c milk, scalded	$\frac{3}{4}$ c melted fat

Combine yeast, water, and sugar; when dissolved add milk, egg and salt, then part of the flour. Mix. Then add the melted fat, then rest of flour, mix smooth but do not knead. Cover and let stand in refrigerator over night. About 4 hrs before rolls are needed, divide in 3 parts, roll around like pie crust, cut in 12 pie shaped wedges--roll each piece from the outside toward center. Allow to stand 3 hrs in a warm place. Bake 12--15 min in hot oven 375°. Makes 3 dozen

Mildred Reck

Back of the loaf is the snowy flour;
and back of the flour the mill;
And back of the mill is the wheat and the shower;
The sun and the Father's Will.

BUNS

1 c milk, scalded	2 T lard
1 c water	$\frac{1}{2}$ c sugar
1 large yeast cake	1 T salt
2 eggs	6 c flour

Scald milk and water. Add lard, sugar and salt. Cool to lukewarm, and add yeast and eggs. Gradually add flour. Let rise until double, punch down, and let rise again. Shape into buns--let rise again until double. Bake at 375° until golden brown.

Ann Wolters

PINEAPPLE BRAN MUFFINS

1 c brown or white sugar 1 egg
 1 T shortening
 Mix together then add
 1 small can pineapple, drained and 1 c juice--add water to juice to make 1 c and mix. Then add
 $\frac{1}{2}$ c flour 1 t baking powder
 1 t soda
 Add to above mixture. Last add 1 c all bran and 1 t vanilla. Bake about 20 min at 350°. Sprinkle brown sugar and nuts on top before baking.
 P.S. can also use $\frac{1}{2}$ c raisens and $\frac{1}{2}$ c water boiled together for 5 min. in place of pineapple and juice.

Dora Bakker

BLUEBERRY MUFFINS

2 c Brown sugar	1 t soda
1 c oleo	$3\frac{1}{2}$ c flour
3 eggs	1 c milk
$\frac{1}{2}$ t salt	2 c blueberries

Mix all together, adding blueberries last. Bake at 375° for 25 minutes.

Gertrude Baumann

BLUEBERRY MUFFINS

$\frac{1}{2}$ c sugar	1 c berries
$\frac{1}{4}$ c butter	2 c sifted flour
1 egg	2 t baking powder
1 c milk	$\frac{1}{4}$ t salt

Cream together, butter and sugar. Add egg, well beaten. Add other ingredients, making 3 additions of flour and 2 of milk. Stir in berries carefully. Bake in well greased muffin tins 20 to 25 min at 425°. Makes 1 dozen.

BRAN MUFFINS

$\frac{1}{2}$ c crisco	1 c boiling water
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Pour boiling water over crisco to melt.
 $\frac{1}{2}$ c white sugar $\frac{1}{2}$ t salt
 2 eggs 1 c all bran
 2 c bran buds $2\frac{1}{2}$ c flour
 $2\frac{1}{2}$ t soda
 Add all this to 1 pt buttermilk. Let stand overnight in refrig before baking. Keep in refrig, and bake as needed. Makes 36 bran muffins. Bake at 400° for 15 min.

Ruth Kruithoff

BRAN MUFFINS

4 c bran buds	2 c all bran
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Pour 2 c boiling water over this and let cool.
 3 c white sugar 1 c Crisco
 4 beaten eggs 4 c flour
 3 t salt 4 t soda
 1 qt buttermilk
 cream sugar and crisco. Add rest of ingredients and stir in bran mixture. Bake 25 min at 350°. Make as many as you want. Put rest of dough in refrig. Will keep for a long time. 4 weeks.

Ella Assink

4

ENGLISH MUFFINS

1½ t salt	1 pkg dry yeast
2 T sugar	1/4 c water
3 T Butter	1 egg, beaten
1 c scalded milk	2 1/3 c flour

Add salt, sugar and butter to the milk. When cooled to lukewarm, add the yeast which has been dissolved in 1/4 c warm water. Add the beaten egg and flour and blend. Cover and let rise to double in bulk. Beat and let rise again. Pour into greased muffin rings to half full and cook on medium hot, creased griddle on top of the stove for about 8 min on each side. Cool, split and toast before serving. Serve with butter and jam.

ENGLISH MUFFINS

1 cake yeast	4 T sugar
1/4 c warm water	4 T shortening
2 c scalded milk	flour (enough to make a dough
1½ t salt	that will pour)

Dissolve yeast in warm water, then mix ingredients in order given. Let rise until light. Arrange greased English Muffin Rings on greased griddle, and drop batter in until about half full. Bake about 10 min on each side, on top of the stove on medium heat. Makes about 6 muffins.

CRINKLE-TOP OATMEAL MUFFINS

1 c sifted flour	1/4 c sugar
3 t baking powder	½ t salt

Sift together and cut in 3 T shortening. Stir in 1 cup quick oatmeal and ½ c finely cut pitted dates. Combine and add to dry ingredients
 1 egg beaten 1 c milk.
 Stir until moistened. Sprinkle with:
 1/3 c brown sugar 1 T flour
 2 t cinnamon 1 T melted butter
 Bake at 425° 15-20 min. Makes 12 muffins

Mildred Reck

RHUBARB BREAD

5

1½ c brown sugar	2/3 c liquid shortening
1 egg	1 c sour milk
1 t salt	1 t soda
1 t vanilla	2½ c flour
1½ c diced raw rhubarb	½ c nuts

Mix in order given, pour into 2 greased bread pans. Mix ½ c white sugar and 1 T butter and sprinkle on top before baking. Bake at 350° 1 hr to 1 hr, 10 min.

Dora Bakker
Gloria Houting

CARROT BREAD

1 c grated carrots	1 t salt
3/4 c wesson oil	1 t soda
1 c sugar	1 t cinnamon
2 eggs	1 t vanilla
1½ c flour	

Mix together and bake 325° for 1 hour

Betty Bakker

CARROT PINEAPPLE BREAD

3 eggs	1 c chop nuts
2 c sugar	2 t vanilla
1 c salad oil	1½ t cinnamon
1 c grated carrots or	1 t soda
1 large or 2 small	1 t salt
baby food carrots	3 c flour
1 c crushed pineapple	

Mix together and bake 1 hr at 325° in 2 small tins.

Ann Wolters

PUMPKIN BREAD

1 $\frac{1}{2}$ c white sugar	2/3 c water
1 $\frac{1}{2}$ c brown sugar	2 c pumpkin
1 c Crisco or oil	3 $\frac{1}{2}$ c flour
4 eggs	2 T soda
1 t nutmeg	1 c chopped nuts
1 t cinnamon	

Mix together, and bake 1 hour at 350°.

Margaret Wolters

PUMPKIN BREAD

2 3/4 c sugar	4 eggs
2/3 c oleo	2 c pumpkin
3 1/3 c flour	1 t cinnamon
1/2 t baking powder	2 t soda
1 $\frac{1}{2}$ t salt	1/2 t cloves
2/3 c water	2/3 c raisens or dates

Cream sugar & oleo. Add eggs, pumpkin and water. Mix. Sift dry ingredients and spices. Put together, stirring in nuts or raisens. Bake at 350° for 1 hr to 1 hr 15 min. Makes 2 loaves.

Carol Timmer

CHERRY PECAN BREAD

3/4 c sugar	1 c buttermilk
1/2 c butter or oleo	1 c chopped pecans
2 eggs	1- 10 oz Maraschino cherries,
2 c sifted flour	drained and chopped
1/2 t salt	1 t vanilla
1 t soda	

Cream together sugar, butter, and eggs till light and fluffy. Sift together flour, soda, salt--add to creamed mixture with buttermilk. Beat until blended. Stir in nuts, cherries and vanilla. Pour into greased pan. Bake at 350° 55-60 min. May be glazed with XXXX sugar icing.

Mary Bakker

CINNAMON SWIRL ORANGE BREAD

Soften 1 pkg active dry yeast in 1/4 c warm water. Mix 1 c scalded milk, 1/2 c sugar, 1/4 c shortening. 1 1/2 t salt, 1 T grated orange peel, and 3/4 c orange juice; cool to lukewarm. Sift 6 1/2 to 7 c flour. Stir in 2 c flour; beat smooth. Add enough remaining flour to make a soft dough. Turn out on lightly floured surface; knead till smooth (10 min.) Place in greased bowl, turning dough once. Cover and let rise till double (1 1/4 hr.) Punch down; divide in half. Cover; let rest 10 min. Roll each half in 15X7 inch rectangle, 1/2 inch thick. Combine 1/2 c sugar and 1 T cinnamon. Spread each rectangle with half the sugar mixture. Sprinkle each with 1 t water; smooth with spatula. Roll. Seal edge place sealed edge down in greased 8 1/2 X 4 1/2 X 2 1/2 inch loaf pan. Cover; let rise till double (1 hr) Bake at 350° for 30 min. Cool; frost with icing made of 1 c sifted confectioners sugar, 1 t grated orange peel, and 4 t orange juice.

Carol Timmer

APPLE BREAD

1 c sugar	2 c flour
1/2 c oleo	1 t salt
2 eggs, unbeaten	1 t vanilla
2 T sour milk	2 c chopped apples
1 t soda	

Cream sugar and oleo, add eggs and sour milk. Add dry ingredients which have been sifted. Mix in vanilla and chopped apples.

Topping:

2 T sugar	1 t cinnamon
2 T flour	nuts
2 T butter	

Cut through till crumbly. Sprinkle on top. Bake 350° for 1 hr.

Greta Dirkse

FRUIT BREAD

1 pkg raisens	32 cherries
2 1/4 c water	5 1/2 c flour
1 lb dates	4 t soda
4 T shortening	1 t salt
2 c sugar	1 no 2 can pineapple
2 eggs	nuts
1 t vanilla	

Boil water & raisens 10 minutes. Cool, drain juice and save. Boil dates with raisens. Mix shortening, sugar eggs and beat. Sift 1 c flour with nuts and fruit. measure raisen and date juice and pineapple juice to make 2 cups. Bake at 325° 45 min to 1 hr. Makes 9 cans. (Sift 4 1/2 c flour with salt and soda)

Ella Assink

BLUEBERRY FREEZER BREAD

3 c flour	1/2 t lemon juice
2 t baking powder	1 c drained crush pineapple
1 t soda	1 c chopped nuts
1/2 t salt	2 c blueberries
2/3 c shortening	1/2 c flaked coconut
1 1/3 c sugar	4 eggs
1/2 c milk	

Cream shortening and sugar. Mix milk, eggs, lemon juice and pineapple. Add to creamed mixture. Beat in dry ingredients. Fold in blueberries, nuts and coconut. Pour in greased tins. Makes 1 large loaf or 3 small. Bake 350° 40-45 min. Freezes well.

Greta Dirkse

Peace comes by belief; not by ourselves or our own strength, but by being held in the hand of Him who saved us, do these disturbed natures of ours come to their true selves and work harmoniously and to their best results. Doubt finds its only rest in personal confidence. Self-conceit, which is the most peace-destroying thing in all the world, is overwhelmed in consecration to the Master

Phillips Brooks

DATE NUT BREAD

1 t soda	1 t melt shortening
1 c cut dates	1 egg
1 c boiling water	1/2 c black walnuts
3/4 c brown sugar	1 1/2 c flour
1/4 t salt	1 t vanilla

Sprinkle soda over dates and pour boiling water over both. Combine sugar, salt, and shortening and egg. Add nuts and date mixture and sifted flour. Bake 300° for 1 hour

Gloria Stegenga

BOSTON BROWN BREAD

1 1/2 c large raisens	1 1/2 c water
Cook and cool	
1 c sugar	1 T butter
1 egg	2 3/4 c sifted flour
1/2 t salt	2 t soda
nutmeats	

Cream butter and sugar. Add beaten egg--add raisens and juice. Mix flour, salt and nuts, add gradually to mixture. Bake at 350° for 45 min.

Edith Jacobsen

ORANGE BREAD

1 c raisens	
1 orange, save juice in cup. Grind raisens and orange rind. Add water to orange juice to make	
1 c mix	1 t salt
1 c sugar	1 t vanilla
1 T oleo	2 c flour
1 egg	1 t soda
1/2 t baking powder	
Mix well--bake at 350° about 1 hr.	

Jennette Barenne

POPPY SEED BREAD

2 c sugar	$1\frac{1}{2}$ t soda
4 eggs	1 lg can evaporated milk
$1\frac{1}{2}$ c oil	2 oz poppy seed
1 t vanilla	$\frac{1}{2}$ c nut meats
3 c flour	

Beat sugar, egg, and oil and vanilla together 5 min.
Add rest of ingredients. Bake 350° for 55 min.

Jean Overkamp

BANANA BREAD

1 c sugar	$\frac{1}{2}$ c nuts
$\frac{1}{2}$ c shortening	5 T sour milk
2 eggs	3 bananas mashed
2 c flour	1 t vanilla
1 t soda	

Mix in given order. Bake 350° for 1 hour.

Jennette Barendse

BANANA NUT BREAD

1 c sugar	2 well beaten eggs
$\frac{1}{2}$ c shortening	3 mashed bananas
1 t soda in	2 c flour
$1\frac{1}{4}$ c sour milk	$\frac{1}{2}$ c nut meats

Bake slowly 1 hour at 350° .

It is of little importance what your service is or the place where God calls you to service; the important thing is to fill that particular place which the Lord had designated and delegated to you. If God's place for you is upon your sickbed, that is the place where you can serve Him just as truly, just as full, just as fruitfully as the most brilliant silver-tongued orator who stands before the masses proclaiming the Word of the Living God.

M. R. DeHaan

FRUIT BREAD

$\frac{1}{2}$ C butter, creamed	1 t soda
1 c sugar	$1\frac{1}{4}$ c nut meats
2 eggs, beaten	$1\frac{1}{4}$ c choc chips
3 bananas, mashed	$1\frac{1}{4}$ c maraschino cherries
$1\frac{1}{4}$ c sour cream	2 c sifted flour

Mix in given order. Bake 350° for 1 hour.

Kelly Assink

CINNAMON RING

Walnut halves	$1\frac{1}{3}$ c brw sugar
1 pkg refrig biscuits	1 t cinnamon
melted butter	raisins

Place a ring of walnut halves in a greased $5\frac{1}{2}$ c ring mold. Dip biscuits from pkg in melted butter. Then in a mixture of sugar and cinnamon. Place in mold-overlapping slightly and tucking 2 T raisins between biscuits. Bake at 425° for 15-18 min.

Karen Assink

Swedish TEA RING

1 c milk	Juice of $\frac{1}{2}$ lemon
1 t salt	1 yeast cake dissolved in
$1\frac{1}{4}$ c oleo	$1\frac{1}{4}$ c lukewarm water
$1\frac{1}{3}$ c sugar	4 $1\frac{1}{4}$ c flour
2 eggs	

Scald milk, pour over sugar and shortening, and salt, let cool, add eggs and lemon juice. Beat in $\frac{1}{2}$ of flour, then remaining flour. Knead well, form into ball, put in greased bowl, let rise until double. Then knead and cut into 2 rolls, roll out and put sugar, cinnamon and butter on it, roll up like jelly roll and put in round cake pan. Frost with confectioners sugar and maraschino cherries when done. Bake unfrosted roll in 350° oven for 30 minutes.

1 pkg yeast)
2 T sugar) dissolve in $\frac{1}{2}$ c warm water

Add: $2\frac{1}{2}$ c warm water flour (to make a thick paste)
2 T sugar

Combine the above ingredients --let this "sponge" raise $\frac{1}{2}$ hour.

3 c milk
4 heaping T shortening
12 c sifted flour -- make well and add sponge, add milk, 5 heaping t salt, 2 heaping T sugar and shortening.

Stir, dump out and knead in more flour. Let raise 1 hr, until double in bulk. Knead down, let raise double again. Make into rolls or buns and put in loaf pans. Makes 6 loaves of bread. This dough can also be used to make cinnamon rolls.

Mildred Reck

RYE BREAD

1 c scalded milk 1 c lukewarm water
1 T salt $4\frac{1}{2}$ c white flour, sifted
2 T shortening $1\frac{1}{2}$ c unsifted rye flour
3 T molasses
1 cake yeast

Combine scalded milk, salt, shortening and molasses and cool to lukewarm. Soften yeast in water and add to milk mixture. Blend in flour and knead dough on floured board about 7 min. Place in greased bowl and cover. Let rise about $1\frac{1}{2}$ hrs or until dough will retain the impression of finger. Punch down and let rise 1-2 hrs. Mold into 2 balls, let stand 15 min., tightly covered. Shape into 2 long loaves. Place on warm greased cookie sheet and cover. Let rise, double, 1 hr. Brush with white of egg diluted with 1 T water, to glaze. Cut 3 diagonal slits on top. Bake 375° about 45 min. Cool. Makes 2 - 1 lb loaves.

Mildred Reck

Place in baking dish: 3 c apples
 $\frac{1}{2}$ c sugar
1 t cinnamon

Mix: $\frac{3}{4}$ c sugar
 $\frac{1}{4}$ c shortening

1 egg
Stir in $\frac{1}{2}$ c milk

Add $1\frac{1}{2}$ c flour
2 t baking powder
 $\frac{1}{2}$ t salt

Spread batter over apples. Bake at 375° 25-35 min.

Serve warm with vanilla sauce:

Mix in saucepan: 1 c sugar
2 T cornstarch

Stir in gradually: 2 c boiling water

Boil 1 min. stirring constantly

Add: 4 T butter
2 t vanilla

Keep warm.

Sandy Jacobsen

A chaplain was speaking to a soldier on a cot in a hospital. "You have lost an arm in the great cause," said the chaplain. "No," said the soldier with a smile, "I didn't lose it -- I gave it." And in the same way Jesus did not lose His life; He gave it. It reminds us of His purpose. He died that we might be forgiven, and go at last to heaven.

My forethoughts always come afterwards. Do yours?

CHOCOLATE SPONGE ROLL CAKE

4 egg whites	$\frac{1}{4}$ c cocoa
$\frac{1}{4}$ t salt	$\frac{1}{4}$ t vanilla
4 egg yolks	$\frac{2}{3}$ c sugar
$\frac{1}{4}$ t baking powder	$\frac{1}{3}$ c flour

Beat egg whites with salt, when almost stiff add baking powder. Beat egg yolks and gradually add sugar; add remaining ingredients. Fold stiffly beaten egg whites into egg yolk mixture. Put in greased cookie sheet; bake in 375° oven for 12 min. Turn cake on a damp cloth; cool. Spread with 1 c whipped cream, 2 T sugar, 1 t vanilla and $\frac{1}{4}$ c nuts. Cut off edges of cake, roll up and wrap in waxed paper. Instead of whipped cream mixture, can use ice cream. Keep in freezer.

Carol Timmer

BEST-EVER CHOCOLATE CAKE

$2\frac{1}{2}$ c sifted flour	1 c shortening
2 t soda	2 c sugar
$\frac{1}{2}$ t salt	2 eggs
1 T vinegar	$\frac{1}{2}$ c cocoa
1 c milk	1 c hot water
	1 t vanilla

Measure sifted flour, soda and salt into sifter. Stir vinegar into milk. Cream shortening. Gradually add sugar, beat in eggs. Blend in cocoa. Sift dry ingredients and add alternately with milk mixture. Stir in hot water and vanilla. Bake at 350° 40-45 min. This makes 3 8" layers or large loaf cake. Bake loaf cake about 1 hr.

Ann Wolters

It wouldn't do any good to see ourselves as others see us -- we wouldn't believe it!

JELLO CAKE

Bake white or yellow cake in 9x13 pan

Dissolve 1 pkg strawberry or other jello in $\frac{3}{4}$ c boiling water. Add $\frac{1}{2}$ c cold water. Prick holes in cake and pour jello in.

Frosting: 1 pkg instant pudding
1 pkg dream whip
 $\frac{1}{2}$ c cold water

Boat together.

Edith Jacobsen

FRUIT CAKE

1 c sugar	1 t baking powder
$\frac{1}{2}$ stick oleo	1 t soda
2 eggs	1 lb raisins
1 t cinnamon	2 c dried fruit (cake mix)
$\frac{1}{2}$ t salt	1 c nuts
1 t nutmeg	1 c dates
2 c flour, heaping	1 c raisin juice

Bake in angelfood pan or bread pans. Bake 1 hr. at 350°. Baste, after you take it out of pan, with wine.

Margaret Wolters

JIFFY CHOCOLATE CAKE

1 c heavy sour cream	$1\frac{1}{4}$ c flour
2 eggs	1 t soda
3 T cocoa	$\frac{1}{4}$ t salt
1 c sugar	1 t vanilla

Sift all dry ingredients together. Beat eggs well and add sour cream. Add dry mixture gradually then vanilla. Bake 40 min at 375° in 8x8 pan.

Ella Assink

3 c sifted cake flour	1 c milk
3 t baking powder	1 t vanilla
$\frac{1}{8}$ t salt	4 egg whites beaten until
$\frac{1}{2}$ c butter	very stiff
$\frac{1}{2}$ c sugar	

Sift flour, baking powder and salt three times. Cream butter and add sugar gradually. Cream until light and fluffy. Add flour mixture alternately with milk, beating well after each addition. Add vanilla. Fold in stiffly beaten whites. Bake at 375° for 20-30 min. (3 8" layers)

Frosting: 1 c butter $\frac{1}{8}$ t salt
3 c powdered sugar 1 egg white
1 t vanilla

Cream butter until very soft. Add rest gradually beating until creamy and light. Add milk or cream if needed.

Edith Jacobsen

APPLESAUCE CAKE

$2\frac{1}{2}$ c sifted flour	$\frac{1}{2}$ c soft shortening
2 c sugar	$\frac{1}{2}$ c water
$\frac{1}{2}$ t soda	$\frac{1}{2}$ c applesauce
$\frac{1}{2}$ t salt	1 egg
$\frac{3}{4}$ t cinna mon	$\frac{1}{2}$ c chopped walnuts
$\frac{1}{2}$ t cloves	$\frac{1}{2}$ c golden raisins
$\frac{1}{2}$ t allspice	

Sift together dry ingredients into large bowl of mixer. Add shortening and water; beat 1 min. Add applesauce and egg and beat 3 min. Stir in nuts and raisins. Pour into greased and floured 9x13 pan. Bake 350° 35-40 min. Cool and frost with: Butter Frosting -- Whip $\frac{1}{4}$ c butter, 1 t vanilla and dash salt till fluffy. Add 3 c confectioners sugar. Add milk to make good spreading consistency (2-3 c)
Edith Jacobsen

Grind together 1 large orange pulp and rind, reserve juice for topping.

1 c raisins
 $\frac{1}{2}$ c walnuts

Sift together: 2 c flour

1 t salt

1 c sugar

1 t. Soda

Add $\frac{1}{2}$ c shortening and $\frac{3}{4}$ c milk

Beat for 2 min. or 300 strokes until batter is well blended at low speed then beat at low speed for 2 min. Add 2 eggs unbeaten. Fold orange mixture into batter. Pour into well greased and lightly floured 12x8x2 or 13x9x2 pan. Bake in moderate oven 350° 40 to 50 min.

Drip $\frac{1}{3}$ cup orange juice over warm cake.

Combine: $\frac{1}{3}$ c sugar

1 t cinnamon

$\frac{1}{4}$ c chopped nuts

Sprinkle over cake, decorate with orange slices.

Jennie Kamphuis

SHORT CAKE

2 c flour	}	Sift together
4 t baking powder		

1 T sugar

$\frac{1}{2}$ t salt

6 T shortening -- cut in

1 egg)

$\frac{1}{2}$ c milk) Beat together and stir in

Pat out on floured board $\frac{1}{4}$ " thick. Brush $\frac{1}{2}$ with melted butter -- fold over. Bake in cake pan -- 425° 10-20 min. Split, put berries between and serve. 8-10 servings.

HOT FUDGE SUNDAE CAKE

1 c flour	2 T salad oil
3/4 c granulated sugar	1 t vanilla
2 T cocoa	1 c chopped nuts
2 t baking powder	1 c brown sugar
1/4 t salt	1/4 c cocoa
1/2 c milk	1 3/4 c hottest tap water

Favorite ice cream

Heat oven to 350°. In ungreased square pan, 9x9x2", stir together flour, granulated sugar, 2 T cocoa, baking powder and salt. Mix in milk, oil, vanilla with fork till smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 c cocoa. Pour hot water over batter. Bake 40 min. Let stand 15 min. Spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. 9 servings.

Greta Dirkse

DUTCH APPLE CAKE

1 pkg lemon cake mix
 1/2 c butter or margarine, melted
 2 eggs
 1 large can thank you apples
 1 pkg coconut pecan or coconut almond frosting mix
 1/4 c butter or margarine, melted

In large mixing bowl, combine dry cake mix, 1/2 c butter and eggs. By hand, stir until cake mix is moistened. Pat into ungreased 13x9" baking pan. Top with apples. Combine frosting mix with 1/4 c butter; sprinkle over apples. Bake at 350° for 40-45 min. Cool. Top with whipped cream.

CHOCOLATE CAKE

2 c sugar	} Cream together
2 eggs	
2 T Crisco or Spry	
Pinch of salt	
1 c buttermilk or sour milk	
2 c flour	
1/2 t vanilla	
1 c boiling water	
2 t soda	
1/2 c cocoa	

Bake 9x13 tin at 350° about 30 min.

Louise Bakker

FRUIT COCKTAIL CAKE

1 c sugar	2 eggs, beaten
1 c flour	2 c fruit cocktail, drained
1 t soda	1/2 c brown sugar
1/4 t salt	Nutmeats

Sift together sugar, flour, soda and salt. Add to beaten eggs, then add fruit cocktail, put in pan. Spread brown sugar and nuts on top. Bake 1 hr. at 325°. Use 8" pan.

Greta Dirkse

The rudderless ship wanders aimlessly over the face of the sea. The child without a watchful adult is helpless. Just so the Christian who would get through any moment without the guiding hand of the Father is traveling aimlessly.

God sends every bird its food, but he does not throw it into the nest.

STRAWBERRY CAKE

1 pkg light cake mix
4 eggs
2/3 c oil
1/3 c water

Fold in 1 small pkg
frozen strawberries
thawed and drained.

Bake 350° for 40 min.

1 pkg dream whip
1 small pkg strawberries

Gertrude Baumann

STRAWBERRY MERINGUE CAKE

1 2-layer size yellow cake mix
1 c orange juice
1/3 c water
4 egg yolks

Combine and beat 4 min. Pour into 2 greased and
paper lined 9" x 1 1/2" round cake pans.

4 egg whites
1/2 t cream of tartar
1 c sugar

Beat egg whites with cream of tartar to soft peaks;
gradually add 1 c sugar. Beat to stiff peaks.
Spread meringue over batter. Bake 350° 35-40 min.
Cool completely. Remove one of the cakes from pan.
Whip the whip cream with 1/2 c sugar. Spread 1/2 of
whip cream over cake. Arrange sliced strawberries
on top. Then put 2nd cake layer on top of the 1st
meringue side up. Place remaining whip cream on
top. Arrange sliced strawberries on top.

Judy Elenbaas

OLD FASHION RAISEN CAKE

2 c sugar	1 t cinnamon
2 eggs	1/2 t cloves
1 c lard	1 t salt

Take 1 lb raisens and 6 c water. Boil until you
have 2 c water left. Mix eggs, sugar, lard,
cinnamon, cloves and salt. Add 1 t soda to each
cup hot water and cool. Add to first mixture.
Stir in 4 c flour and add raisens last. Bake at
350° about 1 hr. Makes a large cake.

Ann Walters

CHOCOLATE CAKE

2 c sugar	1/4 c cocoa
2 c flour, sifted	1 c water
1 c butter	

Combine in pan the butter, cocoa and water. Cook
to boiling and add the flour and sugar.

Add:

1/2 c buttermilk	1 t baking soda
2 eggs slightly beaten	1 t vanilla

Mix well! pour cake mixture into greased pan.
Bake at 400° for 20 min.

Carol Timmer

If you want to be distressed, look within.
If you want to be defeated, look back.
If you want to be distracted, look around.
If you want to be dismayed, look before.
If you want to be delivered, look to Christ.
If you want to be delighted, look up.

1 c boiling water	1 c sour milk
3/4 c cocoa	1 t vanilla
1 egg	2 t soda
2 c sugar	2 1/2 c flour
1 c shortening	1/2 t salt

Pour boiling water on cocoa and while still hot beat in 1 egg. Mix in sugar, shortening, sour milk, and vanilla. Sift together the soda, flour and salt and add to cocoa mixture. Pour into 9x13 pan, (greased and floured) and bake at 350° for 35 min.

Greta Dirkse

JELLY ROLL

3 eggs	1 t baking powder
1 c sugar	1/4 t salt
5 T water	1 t vanilla
1 c flour	1/2 c jam or jelly

Beat eggs until light, add sugar, beating all the time. Add water and beat well. Sift flour, baking powder and salt together and add to egg mix. Beat quickly until well mixed. Add flavoring and pour immediately into shallow pan, which has been greased and lined with waxed paper. Bake. Batter should be 1/4" thick. When baked turn upside down on a cloth sprinkled with confectioners sugar. Remove paper. Cut edges so it will not split when rolled. Spread with jelly. Roll quickly and carefully. Wrap in towel until cool. Pan size 10x14. Baking time 15 min. at 375°.

He always gives more than we ask for. -- Martin Luther

1 stick oleo) Place in pan and boil
1/2 c shortening	
1 c water	
4 T cocoa) Mix in bowl. Add cocoa mixture and beat
2 c sugar	
2 c flour	
1/2 t salt) Add to above and beat
2 eggs, beaten	
1/2 c sour milk or buttermilk	
1 t soda	
1 t vanilla	

Bake 400° 20 min. in 10 1/2 x 15 1/2" greased and floured pan.

FROSTING

Have ready when cake is done:

1 stick oleo) Bring to boil
5 T milk	
3 T cocoa	
1 box powdered sugar) Add to above, beat and spread
1/2 c nutmeats	
1 t vanilla	

Donna Veldheer

Put together all the tenderest love you know of, the deepest you have ever felt, the strongest that has ever been poured out upon you and heap upon it all the love of all the human hearts in the world, and then multiply it by infinity, and you will begin, perhaps, to have some faint glimpse of God's love.

RED CAKE

$\frac{1}{2}$ c Crisco	1 t salt
2 eggs	2 c sifted flour
1 t vanilla	1 c buttermilk
$1\frac{1}{2}$ c sugar	1 T vinegar
2 T cocoa	1 t soda
1 oz red food coloring and 1 oz water	

Cream shortening and sugar, add eggs, food coloring, vanilla and add sifted ingredients alternately with buttermilk. Beat around 10 min. in all. Fold thoroughly the soda dissolved in vinegar, do not beat. Bake 30-40 min. 350°.

FROSTING

1 c milk
 $\frac{1}{4}$ c flour

Cook until thick. Cool. Mix 1 c sugar, $\frac{1}{2}$ c Crisco, 1 stick oleo. Beat at high speed until fluffy with milk and flour.

Mary Bakker

CARROT CAKE

2 c sugar	1 t salt
$1\frac{1}{2}$ c oil	2 t cinnamon
4 eggs	3 c ground carrots
2 c flour	1 c coconut
2 t soda	1 c chopped nuts

Mix sugar, oil and eggs together. Mix flour, soda, salt and cinnamon. Combine and mix add carrots, coconut and nuts. Mix well. Pour in 9x13 pan. Bake 350° 45 min.

FROSTING

1 lg pkg cream cheese	2 t vanilla
$1\frac{1}{2}$ sticks oleo	1 box powdered sugar
Mix well	

FROSTING

1 c white sugar	1 egg yolk
$\frac{1}{2}$ c shortening, crisco	$\frac{1}{2}$ c milk
1 stick oleo, $\frac{1}{4}$ lb	$\frac{1}{2}$ t vanilla

Beat ingredients at high speed for 15 min.

Jennie Blauwkamp

BEAT 'N EAT WHITE FROSTING

1 EGG WHITE	1 t vanilla
$\frac{1}{4}$ t cream of tartar	$\frac{1}{4}$ c boiling water
$\frac{3}{4}$ c sugar	

Mix ingredients in small deep bowl. Add boiling water and beat until very stiff. Frosting stays moist 2-3 days.

Mildred Reck

FROSTING

$2\frac{1}{2}$ T flour	$\frac{1}{2}$ t vanilla
$\frac{1}{2}$ c milk	$\frac{1}{2}$ c nuts
$\frac{1}{2}$ c shortening ($\frac{1}{2}$ oleo & $\frac{1}{2}$ shortening)	$\frac{1}{4}$ t salt
$\frac{1}{2}$ c granulated sugar	
1 c powdered sugar	

Cook flour and milk to paste, stirring constantly. Cool to lukewarm. Cream shortening, sugar and salt. Add to paste and beat till fluffy. Add vanilla, nuts, and powdered sugar, blend well.

Greta Dirksen

The worst possible moment for the atheist is when he is really thankful and has nobody to thank.

PRUNE CAKE

3 eggs	1 t soda
$1\frac{1}{2}$ c sugar	1 t cinnamon
2 c flour	1 t nutmeg
1 c buttermilk	$\frac{1}{2}$ t allspice
1 c wesson oil	1 t vanilla
1 c prunes, cooked and chopped	

Mix together and bake 300° 1 hr.

FROSTING

1 c sugar	$\frac{1}{2}$ t soda mix in butter-
$\frac{1}{2}$ c buttermilk	milk
1 T syrup	1 t vanilla
$\frac{1}{4}$ c oleo	

Boil 1 min. Frost while warm.

SALAD DRESSING CAKE

1 c sugar	$1\frac{1}{2}$ t soda
$\frac{3}{4}$ c salad dressing	$\frac{1}{2}$ c cocoa
1 c cold water	$\frac{1}{2}$ t salt
2 c flour	1 t vanilla

Mix sugar and salad dressing. Add water. Sift dry ingredients and add to the above. Bake in 350° oven for $\frac{1}{2}$ hr. (325° - glass). Use a greased pan, 9x9x2.

FROSTING

1 c powdered sugar	2 T milk (just enough to
$\frac{1}{4}$ c crisco	make it smooth)
$\frac{1}{2}$ t vanilla	

Put on after the cake has cooled.

Shirley Knoll

CARAMEL FLUFFY FROSTING

2 egg whites	1 t light corn syrup
$1\frac{1}{2}$ c brown sugar,	dash of salt
packed	1 t vanilla
$\frac{1}{3}$ c water	

In top of a double boiler, combine all ingredients except vanilla; beat with electric or rotary beater to blend. Place over boiling water and beat until mixture forms stiff peaks (about 7 min.) Remove from boiling water; add vanilla and beat until of spreading consistency.

Shirley Knoll

CHOCOLATE PARTY CAKE ICING

Combine in saucepan: $\frac{1}{2}$ c granulated sugar
 $\frac{1}{4}$ c water
 3 squares unsweetened chocolate

Cook over low heat, stirring until chocolate melts and mixture is smooth.

Add: 4 egg yolks

Mix well and set aside to cool.

Beat together until fluffy:

$\frac{1}{2}$ lb butter or margarine (1 c)
1 c sifted confectioners' sugar
1 t vanilla

Add cooled chocolate mixture; beat well. Chill about 20 minutes

Beat until stiff: 4 egg whites

Fold beaten whites carefully into chocolate frosting. Spread frosting thickly between layers of cake; smooth over top and sides.

COCONUT FROSTING

1 c white sugar 1 c milk
3 egg yolks, beaten $\frac{1}{4}$ c butter

Cook together 12 min. until it thickens. Cool and add $1\frac{1}{2}$ c coconut, chopped nuts and 1 t vanilla. Frosts a large cake.

SNOW PUFF CAKE ICING

1 lb powdered sugar $\frac{1}{2}$ t salt
 $\frac{2}{3}$ c shortening $\frac{1}{3}$ c milk
2 T butter 1 t vanilla

Blend all ingredients at low speed with electric mixer. Beat at high speed for 15-20 min. until icing is light and fluffy. Yield: sufficient for 3 cakes, size 9x13 or for large 2 layer cake. Balance can be kept in covered jar in refrigerator for 2 weeks.

Sharla Van Slooten

FROSTING

1 c confectioners sugar 1 egg white

Beat together until smooth.

1 c confectioners sugar 1 T milk
 $\frac{1}{2}$ c shortening 2 T flour
1 T butter 2 t vanilla

Beat until fluffy

Ruth Brouwer

A young girl was asked; "Whose preaching brought you to Christ?" "It wasn't anybody's preaching; it was Aunt Mary's practicing," she replied.

CHOCOLATE CAKE

1 c oil)
1 c sour milk) Beat well
1 egg)

2 c flour $\frac{1}{2}$ c cocoa
2 t soda 2 c sugar
 $\frac{1}{2}$ t salt

Sift dry ingredients together and add to first mixture beating well. Then add:

1 c boiling water 1 t vanilla

Bake in 9x13 pan for 45-60 min.

Jean Overkamp

DATE COFFEE CAKE

1 c dates cut $1\frac{1}{4}$ c boiling water
Add 1 t soda, let stand 15 min.

$1\frac{1}{2}$ c flour $\frac{1}{2}$ c shortening
1 c sugar 1 egg
1 t baking powder

Mix together with dates.

Put on top: $\frac{1}{2}$ c brown sugar
 $\frac{1}{2}$ c chocolate chips and nuts

Bake in 8x10 pan at 350° 30-40 min.

Ella Assink

CARAMEL FROSTING

Mix together: $\frac{1}{2}$ c milk
 $\frac{1}{2}$ c crisco
 2 c brown sugar
 Dash of salt

Boil at a rolling boil for 2 min. Beat and spread.

Edith Jacobsen

FIFTEEN MINUTE FROSTING

1 c sugar	$\frac{1}{2}$ c milk
$\frac{1}{2}$ c shortening	cocoa if desired
1 stick butter	little vanilla
1 egg yolk	

Put all together. Beat 15 min. no more no less.
 Scrape sides of bowl off and on.

Carol Timmer

BROWN SUGAR ICING

Melt $\frac{1}{2}$ c butter and 1 c brown sugar.
 Boil over low heat 2 min.
 Stir in $\frac{1}{4}$ c milk. Stir until comes to a boil.
 Remove from heat and cool. Add 2 c sifted powdered sugar.

Edith Jacobsen

COCONUT PECAN FROSTING

1 c evaporated milk	1 t vanilla
1 c sugar	1 c coconut
3 eggs, slightly beaten	1 c chopped pecans
$\frac{1}{2}$ c butter	

Combine milk, sugar, eggs, butter and vanilla in saucepan. Cook and stir over medium heat until thick, about 12 min. Remove from heat and add coconut and pecans, beat until cool and thick enough to spread. Makes 2 $\frac{1}{2}$ c.

GRANDFATHERS COFFEE CAKE

$\frac{1}{2}$ c cocoa	1 c cold coffee
1 c coffee	2 t baking soda
1 c sugar	1 t baking powder
$\frac{1}{2}$ c crisco	1 t vanilla
1 c sugar	pinch of salt
2 eggs	

2 c. flour

BOIL: 1 c sugar, 1 c coffee and cocoa. Let cool. Meanwhile cream shortening, 1 c sugar, add eggs, 1 c cold coffee, flour, soda, baking powder, salt and vanilla. Add cooled mixture. Bake at 350° for 25 min. in a 9x13 pan greased.

Carol Timmer

DANISH COFFEE CAKE

1 c flour	$\frac{1}{2}$ c oleo
2 T cold water	

Mix well as in pie dough. Form into 2 balls. Spread each ball on ungreased cookie sheet. Each portion about 12" long and 3" wide. Leave space between each roll.

1 c flour	1 t almond extract
$\frac{1}{2}$ c oleo	3 eggs
1 c water	

Put oleo and water in saucepan. Bring to boil, remove from heat, add extract and flour all at once. Stir quickly until smooth and leaves sides of pan. Beat in eggs, one at a time until mixture is smooth and glossy. Spread mixture over each piece of pastry. Bake at 350° for 1 hr. When cool, frost with powdered sugar and almond icing and sprinkle with chopped nuts.

Betty Bakker

COFFEE CAKE

Cream together: 2 beaten eggs
 1 c wesson oil
 1 c white sugar
 1 t vanilla

Add alternately: 1 c milk
 3 c flour
 3 t baking powder
 $\frac{1}{2}$ t salt

Mix: 1 c chopped nuts
 $\frac{1}{2}$ c brown sugar
 2 t cinnamon

Spread half of batter in 10x13 pan. Sprinkle with nut mixture -- repeat. Then pour $\frac{1}{2}$ c melted oleo overall. Bake 375° 30-35 min. Glaze with powdered sugar frosting while warm.

Gloria Stegenga

CHERRY COFFEE CAKE

2 sticks (very soft) oleo)
 1 c sugar
 2 eggs, beat after each) Cream

Add: 2 c flour
 $\frac{2}{3}$ c baking powder
 $\frac{1}{2}$ t salt

Spread $\frac{3}{4}$ in 9x13 pan
 Add 1 can Thank You Cherries
 Swirl in rest of batter

Topping: 2 T butter
 $\frac{1}{4}$ c sugar
 $\frac{1}{4}$ c flour
 1 t almond extract

Bake 350° 45 min.

Sandy Jacobsen

CALICO BEANS

1 can kidney beans (15 $\frac{1}{2}$ oz)	$\frac{1}{4}$ c sugar
1 can lima (15 oz)	2 T corn syrup
1 can pork & beans (16 oz)	1 T mustard
$\frac{1}{2}$ can tomato soup	2 T vinegar
	1 onion, minced
	Bacon

Drain beans -- mix in other ingredients.
 Put in greased casserole.
 Cover with bacon and bake at 350° 1 hr.

Sandy Jacobsen

BARBEQUED PORK & BEANS

1 lb hamburger	1 can tomato soup
$\frac{1}{2}$ c chop onion	1 t dry mustard
$\frac{1}{2}$ c chop celery	1 T Brown sugar
$\frac{1}{2}$ c green pepper	1 large can Pork & Beans
$\frac{1}{2}$ c water	Pinch of salt
2 T vinegar	

Saute meat, onion, celery and green pepper.
 Combine all the ingredients and bake at 375° for 45 minutes.

Shirley Knoll

CHOP SUEY CASSEROLE DISH

2 lbs cubed veal and pork mixed and Browned	
$\frac{3}{4}$ c rice, dry	1 can cr of chicken soup
2 c celery, diced	2 c water
1 onion, diced	Salt and Pepper to taste
1 can mushroom soup	

Mix all together and Bake for 2 hours at 350°.

Ella Assink

2 box frozen Broc spears 1 can mushrooms
 1 can cr of mushroom soup 4 whole chicken breasts
 1 can cr of chicken soup
 1/2 bag "Pepperidge Farm" herb flavor bread stuffing

Cook and debone chicken breasts. Heat broccoli enough to thaw and separate. Using all the broccoli make a layer in bottom of the pan. Heat the soups and mushrooms and some of the mushroom juice (about 1/3 cup) Pour half of soup mixture over the broc and sprinkle some of the dressing mix over top the pieces of chicken in a layer. Repeat soup and dressing mixture and heat in 350° oven for 30 min.

Ella Assink

TASTY HOT DISH

1 lb hamburger--seasoned sliced raw potatoes
 1 med onion 1/2 c milk
 1 can mushroom soup

Fry hamburger and onion till done. Add the mushroom soup and simmer. Remove from heat. In a buttered casserole put a layer of the hamburger mixture. Add a layer of potatoes (sprinkle with salt to taste). Alternate ending with the hamburger mixture on top. Pour the milk over the top. Bake 1 1/4 hours at 325°.

Shirley Knoll

BRAISED RABBIT

1 dressed rabbit, weighing 2-2 1/2 lbs.
 Roll moist pieces of rabbit in flour seasoned with salt and pepper. Fry in butter until brown on both sides. Add 1/2 can mushroom soup with a little water. Cover and bake in oven 350° until tender about 2 hours

Carol Timmer

1 pkg noodles, cooked 1 can cr of chicken soup
 1 can corned beef 1 c diced celery
 1 can wh kernel corn 1 c diced cheese
 1 can peas

Put in large casserole and bake at 350°- 1 hr.

Ann Wolters

CHICKEN MEXICAINE

On bottom of 2 quart casserole, put a thin layer of cooked and buttered egg noodles. Then a layer of cooked chicken breasts. Do Not cut pieces to small. Over this, put the following:

Butter 2 T vinegar
 1 med onion (chopped) 1 t chili powder
 1 chopped green pepper 1 T sugar
 1 16 oz can tomatoes 1 t pepper
 2 c chicken broth 1 can mushrooms

Melt small amount of butter in skillet, add onion and green pepper, stir until onion is transparent. Add other ingredients; thicken sauce as would gravy to a medium consistency. If all ingredients are warm, bake at 350° for 40 minutes, covered.

Judy Elenbaas

MEAT LOAF

1 1/2 lbs hamburger 1 T mustard
 1/4 c Onion 1/4 c catsup
 1 c oatmeal 1 egg well beaten
 2 1/2 t salt 1 c water or milk
 1/4 t pepper

Bake at 350° for 1 hour.

SCALLOPED POTATOES & PORK CHOPS

Use electric fry pan, preheated. Fry 4 pork chops in 1 T shortening on both sides. Reduce heat. Cover with 4 potatoes sliced and $\frac{1}{2}$ onion grated. Season with salt and pepper. Pour on white sauce made from:

2 T butter 1 t salt
 $1\frac{1}{2}$ T flour 2 c milk

Cook covered 50-60 minutes until done. Serve from skillet

Jennette Barendse
 Glada Assink

POTATOES IN SOUR CREAM

1 t salt 2 T flour
 1 bay leaf Pepper
 6 potatoes 3 T vinegar
 2 T butter 1 c sour cream

Cook potatoes with salt and bay leaf. Drain and reserve liquid. Cube potatoes. Melt butter in a pan. Remove from heat and stir in flour, pepper and $\frac{3}{4}$ c potato water and vinegar. Bring to boiling, add sour cream and potatoes. Heat until hot

Ruth Brouwer

CREAMY SCALLOPED POTATOES

$4\frac{1}{2}$ c peeled, thin sli potatoes
 onion slices 1 t salt
 3 T margarine 1/8 t pepper
 3 T flour 2 c milk

Prepare potatoes and onions. Melt margarine in heavy saucepan, blend in flour, salt and pepper. Then add milk gradually. Cook, stirring until thickened. Place potatoes and onions in greased casserole and sprinkle with salt and pepper, and pour over sauce. Bake 1 hr at 350°

Donna Veldheer

DEEP FRIED CHICKEN

Flour 1 c milk
 salt and pepper fine cracker crumbs
 2 eggs beaten sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

lb of chicken	heat	time
$1\frac{1}{2}$ -13/4 lbs	375°	12 minutes
2-2 $\frac{1}{2}$ lbs	375°	14 minutes
23/4-3 lbs	375°	16 minutes

Carol Timmer

LIVER PASTE

2 T oleo $\frac{1}{2}$ t garlic salt
 $\frac{1}{2}$ lb chicken livers $\frac{1}{2}$ t salt
 $\frac{1}{4}$ c diced onions $\frac{1}{4}$ t pepper
 $\frac{1}{4}$ c water $\frac{1}{2}$ t paprika

Cut liver in $\frac{1}{2}$ in cubes and saute in oleo over moderate heat till done (about 5 min). Add onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar 2 c flour
 2 T melted oleo 2 t baking powder
 2 eggs 2 c milk
 $\frac{1}{2}$ t salt

Dip onion rings or chicken in mixture. Deep fry at 365°.

Ann Wolters

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Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

lb of chicken	heat	time
$1\frac{1}{2}$ - $1\frac{3}{4}$ lbs	375°	12 minutes
2- $2\frac{1}{2}$ lbs	375°	14 minutes
$2\frac{3}{4}$ -3 lbs	375°	16 minutes

Carol Timmer

LIVER PASTE

2 T oleo	$\frac{1}{2}$ t garlic salt
$\frac{1}{2}$ lb chicken livers	$\frac{1}{2}$ t salt
$\frac{1}{4}$ c diced onions	$\frac{1}{4}$ t pepper
$\frac{1}{4}$ c water	$\frac{1}{2}$ t paprika

Cut liver in $\frac{1}{2}$ in cubes and saute in oleo over moderate heat till done (about 5 min). Add onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar	2 c flour
2 T melted oleo	2 t baking powder
2 eggs	2 c milk
$\frac{1}{2}$ t salt	

Dip onion rings or chicken in mixture. Deep fry at 365° .

Ann Wolters

SCALLOPED POTATOES & PORK CHOPS

Use electric fry pan, preheated. Fry 4 pork chops in 1 T shortening on both sides. Reduce heat. Cover with 4 potatoes sliced and $\frac{1}{2}$ onion grated. Season with salt and pepper. Pour on white sauce made from:

2 T butter 1 t salt
 $1\frac{1}{2}$ T flour 2 c milk

Cook covered 50-60 minutes until done. Serve from skillet

Jennette Barendse
 Glada Assink

POTATOES IN SOUR CREAM

1 t salt 2 T flour
 1 bay leaf Pepper
 6 potatoes 3 T vinegar
 2 T butter 1 c sour cream

Cook potatoes with salt and bay leaf. Drain and reserve liquid. Cube potatoes. Melt butter in a pan. Remove from heat and stir in flour, pepper and $\frac{3}{4}$ c potato water and vinegar. Bring to boiling, add sour cream and potatoes. Heat until hot

Ruth Brouwer

CREAMY SCALLOPED POTATOES

$4\frac{1}{2}$ c peeled, thin sli potatoes
 onion slices 1 t salt
 3 T margarine $\frac{1}{8}$ t pepper
 3 T flour 2 c milk

Prepare potatoes and onions. Melt margarine in heavy saucepan, blend in flour, salt and pepper. Then add milk gradually. Cook, stirring until thickened. Place potatoes and onions in greased casserole and sprinkle with salt and pepper, and pour over sauce. Bake 1 hr at 350°

Donna Veldheer

DEEP FRIED CHICKEN

Flour 1 c milk
 salt and pepper fine cracker crumbs
 2 eggs beaten sifted

Cut chicken, wash, drain slightly & roll at once on flour seasoned with salt and pepper. Dip in combined eggs and milk, roll in crumbs. Shake off excess crumbs. Heat shortening, place chicken in basket and fry accordingly below. Drain on absorbent paper.

lb of chicken	heat	time
$1\frac{1}{2}$ - $1\frac{3}{4}$ lbs	375°	12 minutes
2- $2\frac{1}{2}$ lbs	375°	14 minutes
$2\frac{3}{4}$ -3 lbs	375°	16 minutes

Carol Timmer

LIVER PASTE

2 T oleo $\frac{1}{2}$ t garlic salt
 $\frac{1}{2}$ lb chicken livers $\frac{1}{2}$ t salt
 $\frac{1}{4}$ c diced onions $\frac{1}{4}$ t pepper
 $\frac{1}{4}$ c water $\frac{1}{2}$ t paprika

Cut liver in $\frac{1}{2}$ in cubes and saute in oleo over moderate heat till done (about 5 min). Add onion and cook 2 min longer. Put all ingredients in blender including drippings. Cover and blend on high speed until smooth

Ruth Brouwer

BATTER FOR ONION RINGS OR CHICKEN

2 T sugar 2 c flour
 2 T melted oleo 2 t baking powder
 2 eggs 2 c milk
 $\frac{1}{2}$ t salt

Dip onion rings or chicken in mixture. Deep fry at 365° .

Ann Wolters

DOUBLE SHRIMP CASSEROLE

4 oz noodles	$\frac{1}{4}$ t salt
1 can cr of shrimp soup	$\frac{1}{3}$ c shred cheddar cheese
$\frac{3}{4}$ c milk	1 c cooked shrimp
$\frac{1}{2}$ c mayonaise	$\frac{1}{4}$ c chow mein noodles
$\frac{1}{4}$ c celery	
1 T chop green onion	

Cook noodles and drain. Mix soup, milk, mayonaise, celery, onion and salt. Stir in cheese, shrimp and noodles. Bake in uncovered casserole at 350° for 35 min. Top with chow mein noodles and bake 10 min more.

Ruth Brouwer

CHICKEN HOT DISH

2 chicken breast, or any	1 can mushroom soup
leftover chicken	1 large or 2 small can
1 sm can pet milk	chow mein noodles
1 can chicken rice soup	

Grease bowl--add a little chicken broth, about $\frac{3}{4}$ c Top with crumbs. I put mix frozen vegetables in too, and just add a little more water. Bake 350° for 1 hr.

Ella Assink

VEGETABLE CASSEROLE

1 cauliflower	1 pkg broccili--these can
1 pkg brussel sprouts	be fresh or frozen.

Cook these for a few minutes.

1 jar wh onions and juice	$\frac{1}{2}$ c milk
2 cans mushroom soup (cr)	1 can mushrooms

Put in very large casserole dish. Mix--put in the 3 vegetables and stir carefully. Cover and put in 350° oven for $\frac{1}{2}$ hour or more. Put Velveeta cheese sliced on top of casserole and put back in oven for about 5 minutes or until cheese is melted

Judy Elenbaas

SWISS BLISS MEAT BALLS

2 eggs	1 can tomatoes
2 lbs hamburger	1 pkg Lipton onion soup
Bread cnumbs	Green Pepper
2 T cornstarch	2 T A-1 or Worchester
1 can mushrooms	sauce

Mix together eggs, hamburger, and bread crumbs, and form into balls. Thicken juice from mushrooms with cornstarch. Add remaining ingredients and put over meatballs. Bake at 375° for 2 hours.

Ruth Brouwer

PORCUPINE MEATBALLS

$\frac{1}{2}$ c chopped celery	$\frac{1}{3}$ c uncooked rice
$\frac{1}{2}$ c chopped onion	pinch of dry mustard
$\frac{1}{2}$ c chopped gr pepper	1 t worchestershire sa
1 lb ground beef	1 can tomato soup
	1 can water

Mix all, except tomatoe soup and water. Form into balls and brown. Put in casserole and pour soup and water over the meatballs. Bake 350° -1 hr.

Yvonne Higgs

MEAT BALLS

6 Rusk, crushed	$\frac{1}{2}$ -1 t garlic salt
1 t dry mustard	2 small eggs
$\frac{1}{2}$ c milk	8 slices of bacon
1# hamburg	1 can tomato soup
1 t chili sauce	

Mix first 7 ingredients. Divide into 8 balls and wrap bacon around each one. Fry until brown and put into baking dish. Mix soup with a can of water and pour over meat balls. Bake for 1 hour at 350° .

Mildred Reck

HAMBURGER STEW

3 # hamburg--fried out but not browned. Drain grease and cover with hot water. Then Add:
 1 large onion 3/4 stalk celery-chopped
 3 or 4 carrots 1 qt. canned or stewed
 1/2 small head cabbage, chop tomatoes

Bring to a boil and simmer 1/2 hr. Then add 6 med. potatoes diced; simmer 1/2 hr. Then add 1/2 can whole kernel corn, 1/2 can peas and 1/2 quart green beans and heat. Even better when its reheated.

Ann Wolters

HAMBURGER MEAL

1 1/2 lb hamburger 2 onions
 Brown in a little oleo--season with salt, pepper and chili powder. As it is frying add about a T. flour
 1 pt tomatoes 1 T sugar
 Add to first mixture and simmer 20 minutes and add
 1 can (1 lb, 10oz spaghettios) 1 can kidney beans
 Heat thru.

Donna Veldheer

HAMBURGER STROGANOFF

1/2 c minced onion	1 can cr of chicken soup
1/4 t garlic salt	1/4 t pepper
1/4 c butter	1 8oz can sliced mushrooms
1 lb ground beef	1 c sour cream
2 T flour	2 T parsley
1 t salt	hot boiled noodles

Saute onion and Garlic in butter, add meat and brown. Add flour, salt, pepper, and mushrooms. Cook 5 min. Add soup, and simmer uncovered 10 min. Stir in sour cream and heat. Sprinkle with parsley--serve over noodles

Betty Bluekamp

HAMBURGER CASSEROLE

1 1/2 lbs hamburger,	3/4 c raw rice
fried with an onion	1 can peas and carrots
1 can cr of chicken soup	with juice
1 can chicken noodle "	

Put cracker crumbs or onion rings on top.
 Bake 1 1/2 hours at 350°.

Ulla Brower

MEAL IN A CASSEROLE

1 1/2 lbs hamburger	1 can peas with juice
1 onion	1 can wh kernel corn
1/2 c celery	1 can tomatoe soup
1 can Franco Amer Spaghetti	

Brown hamburger, onion and celery. Mix with other ingred. in large casserole. Bake at 350° about 1 1/2 hours.

Ann Wolters

BAKED BEANS

1 pkg great northern beans	
1 can tomato soup	3 cans water
1 onion, cut	1 lb bacon, cut in pieces
1 1/2 t salt	1 T molasses
3/4 c brown sugar	

Soak over night in lots of water and drain in the morning. Then add water and salt, cook for 10 min, put in baking dish with other ingred. Bake 350° for 6 hours, maybe longer. More water maybe added.

Ella Assink

A lot of marriages would work better if the head of the house would remember to bring home some applesauce with the bacon.

VEGETABLE BEEF STEW

2 lbs stew meat 3 T tapioca
 1 can stewed tomatoes 1 t sugar
 1 c celery salt and garlic pwd to taste
 1 onion potatoes
 6 carrots

Bake at 250° for 5 hrs, in covered dish

Glada Assink
 Jean Overkamp

BEEF STEW

1½ lbs stew meat 1 t sugar
 1 pt tomatoes 1 t salt
 1 c celery, cut in large pieces pepper
 6 carrots 3 T tapioca
 3 sm onions

Mix together and Bake 275° for 3 hrs. Add potatoes
 and bake 2 hours more

Ruth Brouwer

CASSEROLE

1½ lbs hamburger 1 onion
 Fry together and drain. then add
 ¾ pkg egg noodles 1 can cr of mushroom soup
 1 can cr of chicken soup 1 can corn and peppers
 1 pt sour cream

Bake at 350°

Arlene Bakker

HAMBURGER CASSEROLE

1½ lb hamburger, fry with an onion.
 1 can cr of mushroom soup ¾ c rice
 1 can beef noodle soup 1½ c water
 or chicken noodle 1 can carrots & peas, drain

Bake 1 hour at 350°.

Arlene Bakker

AFRICAN CHOW MEIN

1# cubed (veal, beef or pork, mixed)
 1 sm onion 1 T soya sauce
 1 c chopped celery 1 sm can mushrooms
 ½ c uncooked rice 1 can cr of mushroom soup
 1 can water 1 can cr of chicken soup
 green pepper (if desired.)

Brown meat and onions. Add other ingredients.
 Put in baking dish. Bake 1½ hrs at 350°.

Arlene Bakker

AFRICAN CHOW MEIN

1 lb pork and veal 1 can cr of chicken soup
 1 med onion, diced 1 can cr of mushroom soup
 ½ c raw rice 1 can water
 1 c diced celery

Brown and season meat, and add the rest of ingred.
 Bake 1½ hour at 350°. Remove cover last half
 hour for browning.

Sharla Van Slooten

MARINATED FLANK STEAK

In large bowl or roaster combine:

1 can beef consomme' soup
 1 clove garlic
 3 T lemon or lime juice
 1 T brown sugar
 1/4 c chop green onions
 ½ c worcestershire sauce
 ½ c soy sauce

½ t unseasoned Lawry's' salt
 Marinate steak in mixture overnight turning
 once. Charcoal or broil

Gloria Houting

BAKED CHICKEN & RICE

1 can cr of chicken soup 1 1/4 can water
 1 can cr of celery soup 1 c rice
 1 can cr of mushroom soup 1 cut up chicken

Mix all in dish, except chicken. Add cut up chicken.
 Bake at 375° for 1 hr., then turn chicken and bake
 for 1/2 hr more at 325°.

Glada Assink

CHICKEN CASSEROLE

2 c diced cooked chicken 1 c sliced celery
 1 can cr of mushroom soup 2 T chopped green onion
 1 can (small) pineapple tidbits
 1 T soy sauce 1 large can chow mein noodles
 if desired 1 small can drained mushrooms

Mix all ingredients except noodles. Then gently fold
 in 1 c noodles. Put into baking dish then sprinkle
 with remaining noodles. Bake 350° for 50-60 min.

Arlene Bakker

CHICKEN-SUPRISE CASSEROLE

In a greased casserole dish place
 2 c diced cooked chicken
 2-2 1/4 oz can shoestring potatoes
 1-14 1/2 oz can evaporated milk
 1 can cr of chicken soup
 1 8 oz can whole kernel corn

Mix ingredients together in casserole. Bake in a
 moderate oven at 375° for 45 min. Serves 8.

I will not work my soul to save,
 For that my Lord has done;
 But I will work like any slave
 For love of His dear Son.

CHILI

2 lbs ground beef	1 t ginger
1 clove garlic, minced	1 T sugar
1 c minced onion	1 sm can tomato paste
1 c chopped celery	1 #2 can tomatoes
1/2 c chop green pepper	1 sm can tomato sauce
1 t salt	1/2 c water
pinch of pepper	2 #2 cans kidney beans
1 1/2 T chili powder	2 T flour
1 T paprika	3 T water

Combine and fry beef, garlic, onion, celery and
 green pepper lightly. Add salt, pepper, chili
 powder, paprika, ginger, sugar, tomato paste, tomato
 sauce, tomatoes, 1/2 c water, and simmer gently for
 1 hr. Then add kidney beans. Make a paste of the
 flour and water, stir into mixture and simmer 15
 min. longer. Makes 8 generous servings.

GROUND BEEF CASSEROLE

2-3 lbs ground beef 1 c celery, chopped
 1 medium onion, chopped
 5 med potatoes, sliced 1 can wh kernel corn
 1 can tomato paste 1 can cut green beans
 1 can cr of mushroom soup
 Brown meat, celery, and onion. Layer in 3-4 qt
 casserole. Potatoes, 1/3 meat, corn, the tomato
 paste plus 2 cans water mixed together, 1/3 meat,
 beans, 1/3 meat, mushroom soup. Put rusk crumbs
 over top and dot with butter. Bake 2 hours-350°

Mildred Reck

MEAT LOAF

1 1/2 c ground beef	1 1/2 t salt
3/4 c oatmeal, uncooked	1 1/4 t pepper
1/4 c chop onion	1 c tomato juice
1 egg, beaten	

Combine ingredients--bake at 350° for 1 hr 15 min

Mary Visser

CHICKEN IN CRUMB BASKETS

Crumb Baskets:

5 c soft bread crumbs 1/8 t pepper
 1/4 c minced onion 1/2 c butter, melted
 1 t celery salt

Combine bread crumbs with onion, seasonings and butter.
 Line 6 greased individual casseroles with crumb mixture. Press into place. Bake 375° 15 min, or until crumbs are brown.

Chicken Filling

1/3 c butter 1/8 t pepper
 1/3 c flour 1 t Worcestershire sauce
 1/2 c light cream 1 c cooked or canned peas
 1 1/2 c chicken broth 3 c cooked chicken, chopped
 1/2 t salt

Melt butter, blend in flour. Add cream, chicken broth and seasonings. Cook until thickened, stirring constantly. Add peas and chicken. Serve in Crumb Baskets. Makes 6 servings.

SAUSAGE POULTRY STUFFING

14 c bread crumbs, cubed and dried
 2 lb sausage 2 t salt
 2 c water 1/2 c chopped parsley (opt)
 4 T diced onion 2 c diced celery
 Sage and basil to taste

Pan fry sausage until brown and well cooked. Combine all ingredients. Stuff bird or bake in casserole.

Edith Jacobsen

BEETS AND PINEAPPLE

1 can beets cut in pieces 1 sm can pineapple tidbits
 Drain both. Take juice, add 1/3 c vinegar, 6 T brown sugar, 1 heaping T cornstarch, pinch dry mustard and salt. Mix and cook till thick. Add the beets and pineapple and heat. (Do this ahead and pineapple will turn pink like beets.)

POTATOES

Mash potatoes as usual, combine 1/2 pt whipped cream. Place in buttered casserole. Grate American cheese liberally over top. Bake 1/2 hr at 350°.

Mildred Reck

LASAGNE

1 lb ground beef 1 chopped onion
 1/4 c oil garlic salt (optional)
 Brown together, and add
 1 qt tomatoes 1/4 t pepper
 12 oz tomatoe paste 6 wide noodles
 2 tsp salt 1/2 lb M zerella cheese
 1 t Basil 1/2 lb cottage cheese
 1 t oregano Parmesan cheese (for topping)

Simmer together meat mixture, tomatoes, tomato paste, salt, spices together for 30-40 minutes. In casserole layer noodles, cheeses, then meat sauce. Sprinkle with parmesan cheese. Repeat layers 2 or 3 times. Bake covered at 375° 20 min.

Ann Wolters

ITALIAN SPAGHETTI

1 lb hamburger (make in- 1 8 oz tomato puree
 to small balls) 1 t worcestershire sauce
 2 onions, chopped 3/4 lb long spaghetti
 2 cloves garlic Parmesan cheese
 2-6 oz tomato paste

Brown the hamburger, onions and garlic until onions are tender. Add rest of ingredients. Cover with tight cover and simmer for 1 1/2 hr. Cook spaghetti and place on warm platter. Pour over the sauce and sprinkle with grated parmesan cheese.

PIZZA CASSEROLE

2 lb hamburger	1 can mushrooms
$\frac{1}{2}$ c green pepper	$\frac{1}{2}$ t garlic powder
2 can cr mushroom soup	$\frac{1}{2}$ t oregano
2 cans tomato soup	salt
1 can water	1 pkg noodles, cook and salted

Cook hamburger and green peppers-brown and salt. Add tomatoe and cr of mushroom soups and water, & mushrooms and seasonings. Put in layers over cooked noodles and cover with Mozzarella cheese. Bake 30-40 min. at 325°. Serves 8.

Hazel Assink
Jean Overkamp

BEEF TERIYAKI

2 lbs boneless beef sirloin, cut into 1 inch cubes	
1 env instant vegetable broth mix	
$\frac{3}{4}$ c hot water	2 T dry sherry
$\frac{1}{4}$ c honey	$\frac{1}{4}$ c soy sauce
$\frac{1}{4}$ c vinegar	1 clove garlic, peel & pressed
$\frac{1}{4}$ t gr ginger	
$\frac{1}{2}$ t monosodium glutamate	

Place beef cubes in a single layer in a large shallow baking dish or casserole. Stir broth mix into the hot water to dissolve. Combine the broth with the remaining ingredients and pour mixture over meat cubes. Cover and chill several hours or overnight, stirring occasionally. When ready to grill, place meat cubes on long metal skewers. Place skewers on grill 6 inches from heat over gray-hot coals. Grill about 8-10 min, turning and brushing meat frequently with marinade. Any remaining marinade may be refrigerated in a tightly covered jar for about a week. Makes 6-8 servings.

Carol Timmer

FILLED COOKIES

1 C. sugar	$3\frac{1}{2}$ C. flour
$\frac{1}{2}$ C. shortening	3 t. baking powder
1 egg	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ C. milk	1 t. vanilla

Mix in order given.

Filling:

$\frac{1}{2}$ C. sugar
1 T. flour
1 C. chopped raisins
$\frac{1}{2}$ C. water

Mix sugar and flour and add to rest. Cook until thick. (Can double filling)

Roll out on floured board or cloth as thin as can handle (about $\frac{1}{8}$ " cut with cutter). Place spoon of filling on each cookie. Cover with another thin cookie. Press edges together and bake at 350° 10-12 min.

Edith Jacobsen

EASY PEANUT BUTTER COOKIES

1 C. peanut butter
$\frac{1}{2}$ C. sugar
1 egg
1 t. vanilla
1 pkg. coconut pecan or almond frosting mix.

Preheat oven to 350°.

Combine first 4 and blend well. Stir in frosting mix. Press in 8 or 9" pan. Bake 20-25 min.

Mildred Reck

APPLE BARS

4 C. flour
3 sticks oleo
1 t. salt - work together like pie crust

Add:

2 egg yolks, beaten
2 t. lemon juice
1 t. cold water
- divide in half

Put half in the bottom of jelly roll pan and add a layer of delicious apples. Sprinkle 1 C. sugar and 2 T. cinnamon over apple. Add the rest of the mixture. Bake 350° - 1 hr.

While still warm put over top: 1 C. powdered sugar
pinch salt
1 t. vanilla
2-3 t. hot milk

Ella Assink

ALMOND BARS

3/4 C. oleo
3 T. sugar
1 1/2 C. flour
- pat into 9 x 13 pan

Bake 20 min. at 350°.

Beat together:

6 beaten eggs
2 C. sugar - add gradually
2 C. cocoanuts
3 T. almond flavoring
- pour over crust.

Bake 30 min. at 350°.

CORN FLAKE COOKIES

1 C. sugar	2 C. flour
2/3 C. shortening	Pinch of salt
2 eggs	vanilla
1/2 t. baking powder	
1/2 t. soda	
3 T. milk	
1/2 C. chopped dates & nuts	

Roll in crushed corn flakes.
Bake 350° until lightly browned.

Arlene Bakker

POTATO CHIP COOKIES

1 C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs
2 C. sifted flour
1 t. soda
1 t. salt
2 C. crushed potato chips
1 C. nutmeats

Cream shortening and sugar.
Add eggs and mix well.
Add other ingred. and drop from spoon on cookie sheet and flatten with fork.
Bake 350° - 15 min.

Arlene Bakker

Friend, if you don't know what you ought to do, stay where you are until you do. I am convinced that God has important work where you are; see it and enter into it zealously until God clearly shows you the next move.

B. Charles Hostetter

APPLE BARS

2½ C. flour	1 C. sugar
1 t. salt	2 t. cinnamon
1 C. lard	2 T. butter
1 egg yolk	1 egg white beaten sti
Enough milk to make 2/3 C with egg yolk	1 T. water
2 C. corn flakes, crushed	1 C. powdered sugar
10 large apples	1 t. vanilla

Mix first 5 ingred. for crust. Roll ½ dough to fit 11" x 17" pan. Sprinkle bottom crust with crushed corn flakes. Peel and slice apples in two layers over crust and flakes. Sprinkle with sugar and cinnamon. Dot with butter. Roll out other half of dough and place on top and pinch edges. Brush egg white over crust. Bake at 400° for 1 hr. While hot, frost with the water, powdered sugar and vanilla mixed together. Makes 24 bars.

Mildred Reck

SCOTCHAROOS

1 C. sugar	1 C. peanut butter
1 C. light corn syrup	6 C. Rice Krispies
1 6 oz. pkg. choc. chips	1 6 oz. pkg. butterscotch marsels

Combine sugar & syrup. Cook until mixture boils. Remove from heat & stir Rice Krispies. Press mixture into buttered 9 x 13 pan.

Melt choc. & butterscotch chips over hot water. Spread over Krispie mix. Cool till firm. Cut into bars. Yields 48 2 x 1" bars.

Ann Wolters

REFRIG. CHOCO-NUT CRUNCHIES

2 C. sifted flour	2 eggs
1 t. baking powder	2 sq. unsweetened choc.
½ t. salt	- melted
½ C. butter	1 t. vanilla
1½ C. sugar	1 C. chopped nuts

Cream butter and sugar until fluffy. Add eggs and beat thoroughly. Blend in melted choc. and vanilla. Stir in dry ingred. and nuts. Shape in roll, wrap in wax paper and chill overnight. Slice 1/8" thick. Bake on greased cookie sheet. 375° for 12-15 min. Yields about 3½ doz.

Betty Bakker

PEANUT BLOSSOMS

1-3/4 C. flour	½ C. peanut butter
1 t. soda	1 egg
½ t. salt	2 T. milk
½ C. sugar	1 t. vanilla
½ C. packed brown sugar	1 bag. Milk Choc.
½ C. shortening	Candy Kisses

Combine all ingred. except candy in large bowl. Mix on lowest speed of mixer until dough forms.

Shape dough into balls using a rounded t. for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375° for 10 min.

Top each cookie immediately with candy kiss - - press down firmly so cookie cracks around edge. Makes approx. 35 - 40 cookies.

Sandy Jacobsen

SCHOOL DAY COOKIES

1 C. shortening	2 C. flour
1 C. sugar	$\frac{1}{2}$ t. salt
2 beaten eggs	1 t. soda
$\frac{1}{4}$ C. orange juice	2 C. oatmeal
2 T. orange peel	$\frac{1}{2}$ C. dates (chopped)
1 t. vanilla	$\frac{1}{2}$ C. nutes (chopped)

Cream shortening & sugar. Add eggs, etc. Drop on greased cookie sheet. Bake 315° for 12 - 15 min.

Arlene Bakker

COOKIES

2 C. sugar
1 lb. oleo
 $1\frac{1}{2}$ t. vanilla - mix thoroughly, about 10-15 min.
Add: $3\frac{1}{2}$ C. flour
1 t. soda

Drop onto cookie sheet and bake 350° for 8 - 10 min. These can be rolled in colored sugar at Christmas time.

COCONUT PECAN DREAMS

$2\frac{1}{2}$ C. flour
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. soda - sifted together
1 C. soft butter or oleo
1 C. sugar
1 egg
3 C. coconut

Make 2 rolls -- refrigerate overnight -- cut $\frac{1}{2}$ " thick. Brush tops with 1 egg yolk and 1 T. milk mixed. Place pecan half on each cookie. Bake on greased sheet 325° for 20-25 min.

Mildred Reck

MASTER COOKIE MIX

8 C. flour
4 t. salt
2 t. baking powder
2 t. soda
6 C. sugar (half brown or all white)
3 C. shortening
8 C. quick rolled oats (can substitute 1 - 2 C. corn flakes or bran)

Mix in a pan, using both hands. Melt or heat shortening so cereal is penetrated. Store in coffee cans or jars.

OATMEAL CHIPPERS

6 C. of above master mix	6 oz. choc. chips
2 eggs	$\frac{1}{2}$ C. nuts
$\frac{1}{2}$ C. milk	2 t. vanilla

Drop on greased cookie sheet & flatten. Bake at 350° about 12 min.

RAISIN SPICE

Omit vanilla and choc. chips. Add 1 t. cinnamon
 $\frac{1}{2}$ t. cloves $\frac{1}{2}$ t. nutmeg 1 C. raisins

Drop, flatten & bake as before.

PEANUT BUTTER

Omit vanilla & choc. chips. Add 1 C. peanut butter and make into balls and flatten and bake.

FRUIT BARS

Use $1\frac{1}{2}$ C. cooked mashed prunes or any thick cooked fruit. Put in cake pan. Bake 30 min. at 350°. Cut.

MINCE MEAT BARS (From Master Mix)

$\frac{1}{4}$ C. master mix
 $\frac{1}{4}$ C. milk

Mix - put half on bottom. Cover with mince meat.
 Top with crumbs. Bake 30 min. Cut.

ANGEL KISSES

$\frac{1}{2}$ C. Semi-sweet choc. chips $\frac{1}{4}$ t. salt
 or butterscotch chips $1\frac{1}{2}$ C. sugar
 or $\frac{3}{4}$ C. coconut 1 t. vanilla
 $\frac{1}{4}$ egg whites
 $\frac{1}{4}$ t. cream of tartar

Beat until stiff but not dry - egg whites & cream of
 tartar. Slowly add sugar, little at a time. Fold in
 vanilla and chips or coconut.

Drop by teaspoon on heavy ungreased paper. Bake at
 300° for 25 min. Remove while still warm.

ANGEL CRISP COOKIES

$\frac{1}{2}$ C. granulated sugar 2 C. flour
 $\frac{1}{4}$ C. brown sugar $\frac{1}{2}$ t. salt
 1 C. shortening - $\frac{1}{2}$ part 1 t. soda
 1 egg butter 1 t. cream of tartar
 1 t. vanilla

Cream & beat together first 5 ingred. Add remaining
 ingred. Form into balls the size of walnuts. Dip
 top half in cold water then in white sugar. Place
 on ungreased cookie sheet. Press down in center.
 Can put nuts, coconut, brown sugar or mar. cherries
 on top. Bake at 425° for 8 - 10 min.

Carol Timmer

CHOCOLATE CRINKLE COOKIES

$\frac{1}{2}$ C. shortening
 1- $\frac{2}{3}$ C. sugar
 2 t. vanilla
 2 eggs
 2 - 1 oz. sq. unsweetened choc. - melt
 2 C. flour
 2 t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{3}$ C. milk
 $\frac{1}{2}$ C. chopped nuts

Cream first 3 ingred. - Add eggs and then choc.
 Sift in dry ingred. alternately with milk and
 stir in nuts.

Chill 2 - 3 hrs. and then form into 1" balls
 and roll in powdered sugar.

Place on greased cookie sheet 2 - 3 inches apart.
 Bake 350° - approx. 15 min.

Sandy Jacobsen

PEANUT BUTTER CRISSCROSSES

1 C. shortening 1 C. peanut butter
 1 C. sugar 3 C. flour
 1 C. brown sugar 2 t. soda
 2 eggs $\frac{1}{2}$ t. salt
 1 t. vanilla

Cream shortening, sugars, eggs & vanilla.
 Stir in peanut butter. Sift in dry ingred.
 Stir into creamed mixture.

Drop by teaspoon on ungreased sheet.

Press back with floured fork to make crisscrosses

Bake at 350° for 10 min.

Makes 5 doz.

Carol Timmer

MOLASSES SUGAR COOKIES

3/4 C. shortening	2 C. sifted flour
1 C. sugar	1/2 t. cloves
1/4 C. molasses (full flavor)	1/2 t. ginger
1 egg	1 t. cinnamon
2 t. baking powder	1/2 t. salt

Melt shortening - cool.

Combine shortening, sugar, molasses and egg, beat well. Sift dry ingred. and add to first mixture. Mix well. Chill. Form into 1" balls, roll in sugar and place on greased cookie sheet - 2" apart. Bake 375° for 8 - 10 min.

Betty Bakker

RICE KRISPIE COOKIES

1 C. shortening	1/2 t. salt
1 C. brown sugar	1 t. vanilla
1 C. white sugar	2 C. oatmeal
2 eggs	1 C. Rice Krispies
2 C. flour	1 C. shred coconut
1 t. baking powder	1 C. chopped nuts
1 t. soda	

Mix all ingred. in order & drop by teaspoon on ungreased cookie sheet. Bake 8 min. at 375°.

We often make a great mistake, thinking that God is not guiding us at all, because we cannot see far in front. But this is not His method. He only undertakes that the steps of a good man should be ordered by the Lord. Not next year, but tomorrow. Not the next mile, but the next yard. Not the whole pattern, but the next stitch in the canvas. -- F.B. Meyer

COCONUT SHEWS

1/3 C. brown sugar
1/3 C. shortening
1 C. flour

Blend above ingred. Pat out mixture in bottom of ungreased 9 x 9 pan. Bake in moderate oven at 350° for 10 min.

2 eggs	1 t. baking powder
1/3 C. brown sugar	1/2 t. salt
1/2 C. Karo syrup	1 C. coconut
1 t. vanilla	1 C. nuts (optional)
2 T. flour	

Blend this together and spread over bottom layer and bake 25 min. longer.

Mary Bakker

OATMEAL COOKIES

1 C. shortening	1 t. baking powder
1 C. sugar	1/2 t. soda
2 eggs, beaten	1/4 t. salt
2 C. flour	1 t. cinnamon
2 C. quick oatmeal	1 C. chopped raisins
1/2 C. sweet milk	or dates
	1 C. chopped walnuts

Cream sugar & shortening. Add eggs. Sift dry ingred. Combine with above. Add only enough milk to make a stiff dough. Drop on greased cookie sheet 1" apart. Press down with floured fork.

Bake at 350° for 10-12 min.

Shirley Knoll

The secret of a holy life is God-possession. If you would be holy, God must be in possession.

SUGAR COOKIES

$\frac{1}{2}$ C. butter	$\frac{3}{4}$ C. sugar
1 egg	$1\frac{1}{2}$ t. vanilla
$1\frac{1}{2}$ C. sifted flour	1 t. baking powder
$\frac{1}{2}$ t. salt	

Cream butter and sugar. Beat in egg & vanilla.
Sift dry ingred. and stir into first mixture.
Chill for 1 hr. Roll out on floured board. Cut with
Bake at 350° for 8-10 min. cutter.
Cookies freeze well.

Carol Timmer

CHOCOLATE CHIP COOKIES

1 C. brown sugar	1 t. cream of tartar
1 C. white sugar	1 t. soda
$\frac{1}{4}$ C. flour	1 t. salt
2 sticks oleo	1 t. vanilla
1 C. Wesson oil	$\frac{1}{2}$ C. chopped nuts
1 egg	$1\frac{1}{2}$ C. choc. chips
1 t. milk	

Make into balls and press down. Bake 12 min. - 350°

Kelly Assink

REFRIGERATOR COOKIES

1 C. brown sugar	$\frac{1}{2}$ t. salt
1 C. granulated sugar	$\frac{1}{2}$ t. cinnamon
3 eggs	1 t. soda
2 t. vanilla	$4\frac{1}{2}$ C. sifted flour
2 C. oleo	

Put all together and refrigerate for an hour.
Bake at 350° for 8 - 10 min.

Carol Timmer

CHOCOLATE CHIP COOKIES *Paul*

1 C. white sugar	1 t. salt
1 C. brown sugar	1 t. vanilla
1 C. shortening	1 t. baking soda
1 C. Wesson oil	$\frac{1}{2}$ C. nuts
1 beaten egg	2 C. choc. chips
1 T. milk	$3\frac{1}{2}$ - 4 cups flour
1 t. cream of tartar	

Mix together in order as given.

Phyllis Hoffman

COCONUT CEREAL COOKIES

1 C. white sugar	1 t. cream of tartar
1 C. brown sugar	$3\frac{1}{2}$ C. flour
1 C. Wesson oil	$\frac{1}{2}$ C. coconut
1 C. oleo	1 C. oatmeal
1 egg	1 C. corn flakes
$\frac{1}{2}$ t. salt	
1 t. vanilla	
1 t. soda in 1 T. sour milk	

Make in small balls. Press down. Bake 12 min.
at 350°.

Kelly Assink

IMPERIAL COOKIES

2 sticks oleo	1 C. sugar
$1\frac{1}{2}$ C. flour	1 T. vinegar
$\frac{1}{2}$ t. soda	

Drop on ungreased cookie sheet. Bake at 300°
for 30 min.

Sharla Van Slooten

CHOCOLATE CRISP COOKIES

Sift together:
 2 C. sifted flour
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{2}$ t. salt

2 eggs
 1 t. vanilla
 1 C. all bran
 $\frac{2}{3}$ C. choc. chips

Blend:

1 C. soft butter
 $1\frac{1}{2}$ C. sugar

Beat eggs & vanilla in sugar mixture. Stir in all-bran and chips. Mix in the dry ingredients. Drop by teaspoon on ungreased sheet. 375° - about 12 min. Yields approx. 4 doz. cookies.

TOASTED OATMEAL COOKIES

$\frac{3}{4}$ C. butter
 $2\frac{1}{2}$ C. quick oatmeal
 $\frac{1}{2}$ C. flour
 1 t. cinnamon

$\frac{1}{2}$ t. salt
 $\frac{1}{2}$ t. soda
 1 C. brown sugar
 1 egg
 1 t. vanilla

In medium skillet, over medium heat, heat butter until lightly browned. Be careful not to burn. Add oatmeal; saute' - stirring constantly until golden - about 5 min. Cool.

Sift flour, cinnamon, salt and soda - set aside.

In large bowl, combine sugar, egg, & vanilla. Beat until light. Stir in oatmeal and flour mixtures. Bake 8 - 10 min. at 375° .

Gloria Houting

When you get all wrinkled up with care and worry, it's a good time to get your faith lifted.

MALTED MILK BARS

$1\frac{1}{2}$ C. flour
 $\frac{3}{4}$ C. butter or oleo
 $\frac{1}{2}$ C. brown sugar
 - combine and press in 9 x 13 pan.
 - bake at 350° for 10 min.

3 eggs
 $\frac{1}{2}$ C. sugar
 $\frac{1}{4}$ C. flour
 $\frac{3}{4}$ C. choc. malted milk powder
 1 t. baking powder
 2 t. vanilla
 $\frac{1}{4}$ t. salt
 1 C. coconut
 1 C. chopped nuts
 - beat eggs until foamy - gradually add sugar and beat until thick. Add rest of ingred. and spread on crust. Bake at 350° - 25 - 30 min.

Icing:

3 T. malt
 $\frac{1}{2}$ t. instant coffee
 2 T. boiling water
 2 T. melted butter
 1 t. vanilla
 $1\frac{1}{2}$ C. powdered sugar
 Spread on cooled bars.

Sandy Jacobsen

CHERRY BARS

2 C. flour
 1 C. oleo
 6 T. powdered sugar - Bake 25 min. 350° - 9 x 13
 4 eggs (beaten)
 1 t. bak. powder
 1 C. nuts
 2 c. sugar
 $\frac{1}{2}$ t. salt
 1 C. coconut
 $\frac{1}{2}$ C. flour
 2 t. vanilla
 1 C. cherries
 Bake 25 min. - 325°

Ella Assink

CHOCOLATE DROP COOKIES

2 C. sugar	3 C. quick oatmeal
6 T. cocoa	$\frac{1}{2}$ C. chopped nutmeats
5 T. water	$\frac{1}{2}$ C. coconut
$\frac{1}{2}$ lb. oleo	

Combine sugar, cocoa, oleo and water. Bring to rolling boil. Remove from stove. Add oatmeal, nutmeats and coconut.
Drop on wax paper.

Marcia Bakker

HEATH CANDY BAR COOKIES

3 sticks oleo - room temp.
 $1\frac{1}{2}$ C. sugar
 2 t. vanilla - cream these
 1 egg, beaten
 3 C. flour
 $\frac{1}{2}$ t. soda
 6 Heath Candy Bars - cut fine

Put in 2 rolls. Refrigerate for 2 hrs. Cut in bars.
 Bake at 350° for 10-15 min.

Gertrude Baumann

COLONIAL EASY COOKIES

Combine:

1 C. sugar	1 t. soda
1 C. oleo	2 C. oatmeal
1 C. flour	1 C. coconut

Mix like pie crust. Flatten in small balls on ungreased pan. Dip glass in water and then in sugar to flatten cookies.
 Bake at 350° - 15 min.

Jennette Barendse

FUDGE RIPPLE BARS

1 C. butter or oleo
 2 C. sugar
 4 eggs
 2 sq. unsweetened choc. - melted
 2 t. vanilla
 $1\frac{1}{2}$ C. sifted flour
 1 t. baking powder
 1 t. salt
 1 C. walnuts, chopped

Cream butter and sugar until light and fluffy. Beat in eggs, one at a time; blend in choc. and vanilla until well mixed.
 Sift together dry ingred. Blend into creamed mixture. Stir in nuts. Spread in lightly greased and floured $15\frac{1}{2}$ x $10\frac{1}{2}$ x 1" jellyroll pan. Bake in 350° oven for 30 min. Cool.
 Frost. When frosting sets, cut into bars. Makes 56 bars.

Frosting:

Brown $\frac{1}{3}$ C. butter over med. heat. Blend with 3 C. sifted confectioners sugar, 3 T. cream and $1\frac{1}{2}$ t. vanilla. Spread on brownies. Let set; drizzle with mixture of 1 sq. unsweetened choc. melted, 1 T. butter melted, and 1 T. confectioners sugar. Let choc. set before cutting. Good freezers!

Betty Bakker

The Lord is my Shepherd, He makes me repose
 Where the pastures in beauty are growing;
 He leads me afar from the world and its woes,
 Where in peace the still waters are flowing.

-- John Knox

THREE LAYER COOKIES OR BARS

1 C. shortening	1 t. vanilla
$\frac{1}{2}$ C. white sugar	2 C. flour
$1\frac{1}{2}$ C. brown sugar	$\frac{1}{4}$ t. salt
2 eggs (separated)	1 t. baking powder
1 T. water	$\frac{1}{4}$ t. soda
	1 pkg. choc. chips

Cream shortening - gradually add white sugar and $\frac{1}{2}$ C. brown sugar - add beaten egg yolks, water, vanilla and stir together. Sift dry ingred. 3 times and add to above mixture. Spread evenly in 9 x 13 pan and over this spread choc. chips. Beat egg whites stiff adding brown sugar gradually and put over chips. Bake at 375° for 25 - 35 min. - Cool before cutting.

LUSCIOUS SQUARES

Layer 1:	
$\frac{1}{2}$ C. melted oleo	1 t. vanilla
$\frac{1}{4}$ C. sugar	2 C. crushed graham
5 T. cocoa	crackers
1 egg	$\frac{1}{2}$ C. nuts
	$\frac{1}{2}$ C. coconut

Press firmly into 9 x 13 greased pan. Do not bake.

Layer 2:	
$\frac{1}{2}$ C. oleo	2 T. instant vanilla
3 T. milk	pudding
	2 C. powdered sugar

Beat until fluffy. Spread over 1st layer. Cool. Drip 2 squares melted choc. and 2 T. oleo over all. Cool. Cut into squares.

Marcia Bakker

Christ is the only way to God, the only door into the Father's house.

- F.B. Meyer

PECAN SQUARES

$\frac{1}{2}$ lb. butter
1 C. sugar - cream

Add:

1 egg yolk (save white)
 $\frac{1}{2}$ C. ground pecans
2 C. flour
1 t. vanilla
- mix and spread on cookie sheet. Top with unbeaten egg white and $\frac{1}{2}$ C. ground pecans. (1 C. total pecans)

Bake until light brown. Cut in squares and sprinkle with powdered sugar.

Gertrude Bloemers

CHOCOLATE BROWNIES

$\frac{1}{2}$ C. oleo
1 C. sugar
4 eggs - beat together

Add 1 lg. can Hersey Syrup
1 C. plus 1 T. flour

Put in greased cookie sheet - 350° - 20 - 25 min.

Frosting:

6 T. milk $1\frac{1}{2}$ C. sugar
6 T. oleo - boil together for 30 sec.
Add 1 C. choc. chips and beat until thick enough to spread.

Gloria Stegenga

Soon, soon shall I know the full beauty and grace
Of Jesus, my Lord, when I stand face to face;
I shall know how His love went before me each day,
And wonder that ever my eyes turned away.

LUSCIOUS APRICOT BARS

2/3 C. dried apricots	2 eggs, well beaten
1/2 C. soft oleo	1/2 t. baking powder
1/2 C. sugar	1/4 t. salt
1-1/3 C. flour	1/4 t. vanilla
1 C. brown sugar	1/2 C. nuts

Rinse apricots, cover with water & simmer 10 min. Drain, cool & chop. Combine butter, sugar & 1 C. flour. Mix until crumbly. Pack in 9 x 9 greased pan. Bake at 375° for 20 min. or until lightly brown. Gradually beat brown sugar into eggs mixture and mix well. Add vanilla, 1/4 C. nuts & apricots. Spread on baked layer. Sprinkle remaining nuts and bake at 350° for 20 min. Cool and cut in squares. Sprinkle with powdered sugar.

Ann Wolters

TOLL HOUSE MARBLE SQUARES

Preheat oven to 375°.

Blend:

1/2 C. soft butter or shortening
 6 T. granulated sugar
 6 T. brown sugar
 1/2 t. vanilla
 1/4 t. water
 Beat in 1 egg. Add:
 1 C. plus 2 T. flour
 1/2 t. baking soda
 1/2 t. salt - mix well.

Stir in 1/2 coarsely chopped nuts. Spread in greased 9 x 13 pan. Sprinkle one 6 oz. pkg. Semi-Sweet Choc. chips over top of dough. Place in oven 1 min. Remove from oven and run knife through dough to marbleize. Return to oven and continue to bake at 375° for 12 - 14 min. Cool. Cut in 2" squares. Makes 2 dozen.

Marcia Bakker

APPLE SQUARES

2-3/4 C. flour	3/4 C. Crisco
3 T. sugar	1 egg
1 t. salt	1 t. baking powder
1/2 C. water	1/4 C. lemon juice

Mix as for pie crust - top & bottom
 Line baking pan with crust, fill with sliced apples, sprinkle 1 C. sugar & cinnamon over.
 Cover with top crust
 Bake 20 min. in 400° oven - then 15 min. at 300°
 Frost with 1 C. powdered sugar mixed with hot milk so it will run. Put on when hot.
 Can be made in 12 x 18" pan.

Edith Jacobsen

ANGEL COOKIES

1/2 C. butter
 1/2 C. white sugar
 1/2 C. brown sugar
 2 C. flour
 1 t. cream of tartar
 1/2 C. Crisco
 1/2 C. nuts
 1 egg
 1 t. soda
 1 t. vanilla

Form above ingred. into balls.
 Dip in water and then into sugar.
 Bake at 375° for 8 min. or until done.

Margaret Wolters

ALMOND SQUARES

Crust:

1 C. oleo	1 t. vanilla
1 C. powdered sugar	2 C. flour
$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ t. soda
1 unbeaten egg	$\frac{1}{2}$ t. salt

Mix together (like pie dough - crumbly) & pat half mixture in 9 x 13 pan.

Filling:

$\frac{3}{4}$ C. almond paste
3 eggs
1 C. sugar

Mix this well & spread over first layer. Take rest of dough and put over filling.

Bake 325° for 45 min. When cool, sprinkle with powdered sugar.

Karen Assink

CHERRY PINEAPPLE BARS

2 C. flour	$\frac{1}{4}$ T. cornstarch
1 C. brown sugar	1 16 oz. can crushed pine.
$\frac{1}{2}$ t. salt	3 beaten egg yolks
1 C. butter or oleo	1 C. maraschino cherries,
1 C. granulated sugar	chopped

In small bowl, combine flour, brown sugar and salt; cup in butter till crumbly. Set aside 1 C. crumb mixture; press remaining crumb mix. on bottom of 9 x 13 pan. Bake in 350° oven for 15 min. Cool slightly while preparing topping. In saucepan, combine sugar and cornstarch. Stir in undrained pineapple and the egg yolks. Cook over med. heat, stirring constantly, till mixture thickens and bubbles. Remove from heat & stir in cherries. Spread on baked crust. Sprinkle on rest of crumbs. Bake 350° - 30 min. Cool before cutting.

Carol Timmer

YES YES COOKIES

2 C. graham cracker crumbs
 $\frac{1}{2}$ C. powdered sugar
 $\frac{1}{4}$ C. soft oleo
- pack in 9 x 13 pan

Put on top of crust:

$1\frac{1}{2}$ C. coconut
1 C. rice krispies
1 C. Eagle Brand Milk
- Put in oven at 350° - 15 min. - Cool

Melt:

6 oz. pkg. choc. chips
2 T. peanut butter
2 T. oleo
- Put on top while hot.

Arlene Bakker

LUSCIOUS LUAU BARS

1 C. brown sugar	1 C. flour
1 C. butter or oleo	$\frac{1}{2}$ t. salt
$2\frac{1}{2}$ C. oatmeal	$\frac{1}{2}$ t. soda

Mix above together and press into 9 x 13 pan.

Filling:

1 #2 can crushed pineapple
1 T. cornstarch
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. cream
1 egg yolk

Combine all ingred. and cook until thick. Pour filling over crust. Bake 30 min. at 375°.

Ann Wolters

LEMON BARS

Blend:

1 C. flour
 $\frac{1}{2}$ C. butter
 $\frac{1}{2}$ C. powdered sugar.
 - Bake 20 min.

Blend:

2 eggs
 1 C. sugar
 2 T. lemon juice
 $\frac{1}{2}$ t. baking powder
 - Pour over hot crust. Bake 25 min. at 350°

When done, sprinkle with powdered sugar.

Arlene Bakker

FUDGE NUT BARS

1 C. oleo
 2 C. brown sugar
 2 eggs
 2 t. vanilla
 1 t. soda
 1 t. salt
 - cream above and add:
 $2\frac{1}{2}$ C. flour and then
 3 C. oatmeal

Place following ingred. in double boiler until melted.
 Stir until smooth.

1 - 12 oz. pkg. choc. chips 3 T. oleo
 1 can Eagle Brand Milk $\frac{1}{2}$ t. salt
 Remove from heat and add 1 C. nuts and 2 t. vanilla.
 Pat $\frac{2}{3}$ of first mixture in greased $10\frac{1}{2}$ x $15\frac{1}{2}$ pan.
 Spread over choc. mixture then rest of first mixture.
 Bake 350° for 25 - 35 min.

Donna Veldheer

PECO FLAKE CANDY

$2\frac{1}{2}$ c sugar $\frac{2}{3}$ c water
 1 T butter $\frac{1}{3}$ c vinegar
 1 $\frac{1}{4}$ c peanuts 3 c coconut chips

Combine peanuts with coconut and spread uniformly in a well greased flat pan about 10x14 inches. In a saucepan, cook sugar, water, vinegar, and butter to 300°, lowering flame toward end to prevent scorching. Avoid stirring after boiling starts. Remove from stove and stir gently for a few seconds. Quickly pour over mixture in pan, as evenly as possible. Let stand until cool and hard. Break into pieces

ENGLISH TOFFEE

Butter 9X9 pan. Put $\frac{1}{2}$ c pecans or walnuts in bottom. Boil 8 min the following:

$\frac{3}{4}$ c brown sugar
 1 stick oleo or $\frac{1}{2}$ c butter
 Spread over pecans. Sprinkle $\frac{1}{2}$ c chocolate chips over and cover with wax paper until melted. Spread and cut. Best not to double this recipe.

Arlene Bakker

DIVINITY

2 c sugar $\frac{1}{2}$ c white syrup
 $\frac{1}{2}$ c water
 Boil until it forms a hard ball in water or 252° on candy thermometer. Pour onto

2 beaten egg whites
 Beat until stiff. Add 1 t vanilla and walnuts
 Beat until shine is gone, and quickly pour into 8X8 pan (buttered). Maraschino cherries may be added.

HOLIDAY FUDGE

1 pkg reg choc pudding	$\frac{1}{2}$ c nuts
$\frac{1}{4}$ c butter	$\frac{1}{2}$ c coconut
$\frac{1}{4}$ c milk	1 t vanilla
$\frac{1}{2}$ box pwd sugar	

Boil pudding, butter, and milk 1 minute, stirring constantly, then add powdered sugar, nuts, coconut and vanilla. Mix well. Pour into buttered pan. Cut.

PEANUT BRITTLE

2 c sugar	$\frac{1}{2}$ c water
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1 c white syrup

Boil until it threads. Add 2 t butter and 2 c regular peanuts or white peanuts. Boil until yellow and remove from fire. Add 1 t vanilla and 2 scant t baking soda. Stir well. Pour into buttered pan in a thin layer.

CHOCOLATE PEANUT CLUSTERS

1 4 oz chocolate pudding	1 T butter
1 c sugar	2 c salted peanuts
$\frac{1}{2}$ c evaporated milk	1 t vanilla

Combine first 4 ingredients. Cook over medium heat; stir until it boils. Turn down heat and cook slowly for 3 minutes. Remove from heat; stir in peanuts and vanilla. Beat until it thickens and loses gloss. Put on wax paper with spoon.

Margaret Wolters

A dear old Quaker lady, distinguished for her youthful appearance, was asked what she used to preserve her charms. She replied sweetly: "I use for the lips, truth; for the voice, prayer; for the eyes, pity; for the hands, charity; for the figure, uprightness; and for the heart, love."

CARMELS

2 c wh sugar	$\frac{3}{4}$ c white syrup
2 c half and half	1 t vanilla
$\frac{1}{2}$ c butter	1 c pecans

Cook gently 2-3 hours to medium ball stage--do not stir. Add 1 c chopped pecans. Cut in squares, and roll in wax paper.

Ann Wolters

PEANUT BRITTLE

1 c sugar	1 c white karo syrup
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Bring to boil--add

2 c raw peanuts or dry roasted peanuts.

Cook for 15 minutes. Remove from burner and add 1 t soda. Stir, then spread on well greased cookie sheet. When cold break in pieces.

Louise Bakker

PECAN ROLLS

1 $7\frac{1}{2}$ oz marshmallow creme	$\frac{1}{4}$ t almond extract
1 lb confec. sugar, sift	1 lb bought caramels
1 t vanilla	coarsely chopped pecans

Combine first four ingred., kneading in the last of the sugar gradually. Shape in eight rolls 1" in diameter. Wrap in waxed paper, and put in freezing try of refrig. overnight or until candy is quite hard. Remove celophane from caramels and melt them in top of double boiler over boiling water, add 1 T water to caramels. Remove from heat but keep over hot water. Dip marshmallow rolls first in caramel to cover, then roll in nuts pressing nuts firmly into caramel with hands. Cool; store, covered in cool dry place. Keeps at least a month.

Mildred Reck

PEANUT BRITTLE

2 c sugar	2 T butter
$\frac{1}{2}$ c water	$\frac{1}{2}$ t salt
$\frac{1}{4}$ t cr. of tartar	2 c salted peanuts
2 T molasses	2 t soda

Combine sugar, water and cream of tartar. Cook to 280°. Add molasses, butter and salt. Cook stirring constantly to 300°. Add peanuts and soda all at once and mix quickly. Pour in buttered pan and spread rapidly. When cool, not cold break into pieces.

Ruth Brouwer

PENUCHE

$1\frac{1}{2}$ c gran sugar	2 T butter
1 c brown sugar	1 t vanilla
$\frac{1}{3}$ c light cream	$\frac{1}{2}$ c nuts
$\frac{1}{3}$ c milk	

Butter sides of heavy pan (2 qt). Combine sugars, cream, milk and butter. Heat over medium heat, stirring constantly till sugars dissolve and mixture comes to boiling, cook to softball stage 238° stirring only if necessary. Remove from heat and cool to 110° without stirring. Add vanilla. Beat vigorously till fudge becomes very thick and loses its gloss. Stir in nuts and spread in shallow pan. (buttered)

Ruth Brouwer

COCONUT BARS

$\frac{3}{4}$ c mashed potatoes	$1\frac{1}{2}$ t vanilla
3 c pwd sugar	$\frac{1}{8}$ t salt
4 c coconut	

Shape in bars and cover with

4 squares sweet chocolate--melted together with $\frac{1}{3}$ bar parafin wax.

Ann Wolters

CREAMY FUDGE
(makes 5 pounds)

1 lg can cond milk	$\frac{1}{4}$ lb oleo
$4\frac{1}{2}$ c sugar	1 can marshmallow fluff
2 bar German Sw Choc	1 c chop nuts
2- 6oz pkg choc chips	1 t vanilla
$\frac{1}{2}$ tsp salt	

Boil milk and sugar 6 minutes. Stir constantly. Remove from heat and add other ingred. Pour into greased pans. Always stays creamy.

Ann Wolters

MOCHA FUDGE

2 T butter	1 c semi-sweet pieces
$\frac{2}{3}$ c evaporated Milk	$\frac{1}{2}$ c butterscotch pieces
1 $\frac{2}{3}$ c sugar	1 T inst. coffee
$\frac{1}{2}$ tsp salt	1 t vanilla
2 c min marshmallows	$\frac{1}{2}$ c chopped nuts

Combine 1st 4 ingredients. Boil 4 to 5 minutes. Stir in rest until marshmallows melt. Place in buttered 8 inch pan

Marcia Bakker

PEANUT CLUSTERS

1 c brw. sugar	$\frac{1}{2}$ c oleo
1 c wh sugar	$\frac{1}{2}$ c milk
Bring these to a boil	
2 c oatmeal (quick)	1 c salted peanuts
small pkg choc chips	1 c coconut

Put all in bowl, and pour hot mixture over dry ingred, and mix well. Drop by teaspoon onto wax paper, or greased cookie sheet. Makes about 50 pieces

Ann Wolters

3 c. sugar	Pinch of salt
$\frac{1}{4}$ c. cocoa	$\frac{1}{2}$ t. cream of tartar
$\frac{7}{8}$ c. milk	1 t. vanilla
2 T. butter	$\frac{1}{2}$ c. nuts

Mix sugar, cocoa and salt well. Add milk and mix thoroughly. Heat to boiling without stirring, and simmer at low temperature until mixture forms a soft ball in cold water. Remove from heat, add butter, cream of tartar and nuts. Do not stir. Cool until lukewarm, then beat vigorously and pour into buttered pan before it's too stiff to pour. Cut when cold.

Mildred Reck

FUDGE

1 $\frac{2}{3}$ c sugar
 1 small can pet milk
 Cook 5 min. over medium fire--stir so it don't burn.
 add 16 marshmallows
 6 oz. choc chips $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ c chopped nuts
 spread in buttered pan. When cool cut in squares.

Louise Bakker

PEANUT BUTTER FUDGE

2 c gran sugar	2 T peanut butter
$\frac{1}{2}$ c milk	$\frac{1}{2}$ t vanilla

Cook sugar, peanut butter, and milk over low heat until it reaches soft ball stage (238°). Add vanilla cool and beat until creamy. Pour into buttered dish and cut into squares.

Shirley Knoll

We need do but one thing; Tell God about our condition, about our faith, our solicitude, and our worldly heart; and then pray in the name of Jesus. O. Hallsby

2 3oz pkgs strawberry jello	
1 c ground pecans	red sugar crystals
1 c flaked coconut	green food color
$\frac{3}{4}$ c Eagle Brand milk	slivered almonds
$\frac{1}{2}$ t vanilla	

Mix together gelatin, pecans, coconut, condensed milk and vanilla. Shape mixture into strawberries, chill at least 1 hr. Roll chilled berries in sugar crystals.

Add food color to almonds to tint a delicate green. use for leaves and stems of berries -- commercial stems can also be bought. Store in a cold place. Makes about 48 strawberries, depending on size or 1 lb, 3 oz.

MYSTERY DROPS

2 c sugar	$\frac{2}{3}$ c milk
$\frac{3}{4}$ c finely ground soda cracker crumbs (30 Crackers)	
$\frac{1}{2}$ c fine chopped pecans	1 t vanilla
7 T smooth or crunchy peanut butter	

Combine sugar and milk in 2 qt. heavy saucepan. Bring to a boil, stirring until sugar is dissolved. Boil 3 min. Remove from heat. Add remaining ingredients, mixing quickly. Beat until mixture is thick enough to drop from teaspoon onto waxed paper. Makes 33 drops or about $1\frac{1}{2}$ lbs.

MAPLE CANDY

6 c sugar	6 T butter
2 c evaporated milk	1 t salt

Boil to soft ball and let cool. Then add:
 1 c marshmallow creme $1\frac{1}{2}$ t maple flavoring
 $1\frac{1}{2}$ c nuts

Beat together and spread in 2 9X9 pans

Mildred Reck

CHOCOLATE COATED CRISPIES

6 slices bread 1 T melted butter
1 6 oz pkg choc chops 2 T shortening

Trim crusts from bread. Butter slices lightly. Cut in 1" squares. Toast in very slow oven (250°) 1 hour turning every 15 min. Melt chocolate chips with shortening in saucepan over low heat. Stir until smooth. Remove from heat. With 2 forks, dip squares of bread in chocolate to coat. Place on wire rack to permit chocolate to set. Makes about 2 dozen squares.

PEANUT BUTTER FUDGE

2 c sugar 2/3 c milk
1/2 pt marshmallow creme 1 c chunk peanut butter
1 6 oz pk semisweet choc 1 t vanilla
 pieces

Use 2 qt sauce pan. In it add sugar and milk. Heat and stir till sugar dissolves and mixture comes to boil 234°. Remove from heat-add remaining ingredients and stir till blended. Pour in buttered 9X9X2 pan. Cut when firm.

Jennette Barendse

FUDGE

2 1/4 c sugar 1/4 c oleo
3/4 c condensed milk 1 5 oz jar marshmallow creme
 6 oz semi sweet choc chips
Mix above ingredients in a heavy 2 quart saucepan. Cook and stir to a full, all over boil. Boil and stir over medium heat 5 min. Take off heat. Stir in choc chips. Stir until chocolate is completely melted and blended into mixture; add 3/4 c nuts. Pour into buttered 8-9 inch pan; cool thoroughly before cutting.

Margaret Wolters

A great many so-called open minds should be closed for repairs.

BLUEBERRY WHIRL

Mix 1-3/4 C. sugar with 1 1/2 box of frozen unsweetened berries. Add 4 t. flour with sugar. Pour 4 T. water mixed with 2 t. lemon juice over berry & sugar mixture. Take about 2 C. bisquick, add 3 T. sugar, 3 T. melted butter & enough milk (1/2 C.) to make dough soft (just right for rolling) Pour 1/2 box of berries on dough & roll like jello roll. Cut in slices & place on berries in pan. Sprinkle with nutmeg & place a small amount of butter on each slice. Bake at 350° until light brown.

Glada Assink

FRUIT DESSERT

1-2/3 C. graham crackers
1/3 C. brown sugar
1/3 C. chopped nuts
1 t. cinnamon

Spread 1/3 of this in bottom of bread pan, or other pan. Dissolve:
1 - 3 oz. pkg. of lemon jello in 1 C. boiling water. Chill until syrupy. Stir in 2 - No. 1 cans of fruit salad - drained & one large banana. Spread half of fruit mixture over crumbs. Then layer of crumbs and rest of fruit. Top with crumbs. Chill till set. Put whipped cream on just before serving.

Edith Jacobsen

STRAWBERRY ROLL

2/3 C. flour
 3/4 t. baking powder
 1/4 t. salt - sift together

Beat:

4 eggs until very thick - add 3/4 C. sugar - a T.
 at a time - beating after each addition. Add
 1 t. vanilla.

Sift dry ingred. into egg mixture - a small amount
 at a time. Fold in - do not beat. Pour into a
 15 x 10 pan. Bake at 400° for 12 - 15 min.

Turn warm cake on wax paper sprinkled with powdered
 sugar. Roll cake while still warm.

Filling:

1 pt. cream whipped stiff
 1/2 C. powdered sugar
 1 C. well drained strawberries
 - spread over cake & re-roll. Sprinkle with
 powdered sugar over cake.

Gertrude Bloemers

CARROT DESSERT

1 C. grated carrots	1 T. water
1 C. raisins	1 egg
1 t. lemon peel or juice	1 t. baking powder
1/2 C. oleo	1 1/4 C. flour
1/2 C. brown sugar	dash nutmeg
1/2 t. soda	dash cinnamon

Combine & bake in greased dish for 1 hr. Serve with
 hard sauce.

Hard Sauce:

1 T. butter	1/2 C. sugar
1 T. flour	2 C. water
- cook until thick	

BLUEBERRY DESSERT

Line pan with graham cracker crust.

1 8 oz. pkg. cream cheese
 1 can Eagle Brand milk
 1/3 C. lemon juice
 1 t. vanilla
 - mix together until smooth & pour over
 crust.

1 qt. fresh or frozen blueberries
 1 C. sugar
 1/2 C. water
 2 T. cornstarch
 2 T. lemon juice

Add 1/2 the berries, water, sugar & cornstarch
 and cook until thick. Add lemon juice.

Let cool and pour over cream filling. Makes
 a 9 x 13 pan.

Dessert may be made with other fruit toppings.

PINEAPPLE ANGEL FOOD DESSERT

2 pkg. instant pudding
 3 C. milk
 - beat together and let set
 1 pkg. dream whip - prepared
 1 can crushed pineapple - drained
 - fold into pudding mixture

Line a 9 x 13 pan with 1/2 the angel food cake
 and then 1/2 pudding - rest of cake and rest of
 pudding.

Top with chopped nuts.

Ann Wolters

MILK DUD DESSERT

6 egg yolks - beat
 1 C. sugar
 1 C. rusk crumbs
 $\frac{1}{2}$ C. nuts
 1 t. baking powder
 6 egg whites - beat until stiff - fold into above mixture. Put into a 9 x 13 ungreased pan and bake for 30 min. at 350° and as soon as done tip upside down to cool. When cool beat:
 1 pt. whipping cream - spread over cake

Melt in double boiler:

4 boxes milk duds
 $\frac{1}{2}$ C. milk
 2 T. oleo
 1 C. powdered sugar

When melted, cool & pour over whipped cream layer. Let set in refrigerator a few hours before serving.

Gertrude Bloemers

PINEAPPLE TORTE

25 graham crackers (crushed)
 $\frac{1}{2}$ C. butter
 1 scant C. sugar
 2 eggs
 1 No. 2 can crushed pineapple
 1 C. nutmeats

Beat together butter, sugar, & eggs - blend well. Add pineapple & nutmeats. Line bottom of buttered baking dish with half the crumbs - pour in filling and cover with remaining crumbs. Place in refrigerator overnight and serve with whipped cream.

Edith Jacobsen

BLUEBERRY DESSERT

Crust:

1 C. crushed graham crackers
 1 C. crushed soda crackers
 1 stick oleo melted - mix and press in pan

Mix:

1 lg. pkg. cream cheese
 2 C. powdered sugar - beat together
 Beat 2 pkg. dream whip - beat together with cream cheese mixture. Put on crust. Put Thank You Blueberries on top.

Kelly Assink

JELLO DESSERT

2 pkg. strawberry jello
 1 can fruit cocktail
 1 can 8 oz. crushed pineapple
 1 sm. angel food cake
 $\frac{1}{2}$ pt. whipping cream or substitute

Drain fruit juices as part liquid for making jello. Make jello as on pkg. using fruit juices. When it just begins to thicken, add whipped cream and fruit last of all. Cut cake in 1" squares and place in 9 x 13 pan. Pour jello mixture over the cake, stir carefully. Sprinkle with chopped nuts. Let stand until firm.

Edith Jacobsen

FRUIT DESSERT

32 club crackers -crushed $\frac{1}{4}$ C. melted butter
 3 T. sugar - press into loaf pan

Put vanilla pudding on cracker crumbs. Let cool until cold. Then put Thank You pie filling on top. When ready to serve, top with whipping cream.

Glada Assink

MADRAIN ORANGE DESSERT

3 egg whites - beat stiff
 1 C. white sugar
 1 C. Rice Krispies - roll fine and measure $\frac{1}{2}$ C.
 $\frac{1}{2}$ C. chopped nuts.

2 can mandrain oranges - drain
 1 pkg. dream whip - beat and gradually add:
 1 C. powdered sugar
 3 T. instant vanilla pudding - dry
 $\frac{3}{4}$ C. coconut - fold in oranges and coconut

9 x 13 pan - 325° - 25 min. let cool
 Sprinkle with coconut and nuts if desired.

Ann Wolters

CHEERY CHERRY CRUNCH

$\frac{1}{2}$ C. butter or oleo
 1 pkg. yellow cake mix
 2 cans (1 lb. 5 oz) cherry pie filling
 $\frac{1}{2}$ C. chopped walnuts

Heat oven to 350°. Cut butter into cake mix (dry) until mixture resembles coarse corn meal. Reserve 1 C. of this. Put the rest lightly into ungreased 9 x 13 pan, building up edges $\frac{1}{2}$ ". Spread pie filling over this mixture. Mix walnuts & 1 C. reserved mixture. Sprinkle over the top. Bake 45 - 50 min. Serve warm with whipped cream or ice cream.

Edith Jacobsen

One day at a time--but a single day,
 Whatever its load, whatever its length;
 And there's a bit of precious Scripture to say
 That according to each shall be our strength.

--J. R. Miller

BLUEBERRY OR OTHER FRUIT DESSERT

1 C. soda crackers & 1 C. graham crackers - roll
 $\frac{1}{2}$ C. oleo & $\frac{1}{3}$ C. sugar - bottom layer

2 pkg. dream whip, 1 8 oz. cream cheese and
 2 C. powdered sugar. Whip and add together
 for the second layer.

3 T. cornstarch, $\frac{1}{2}$ C. sugar and 2 C. water.
 Cook these three and add fruit. Put this on
 as the third layer. Top with dream whip.

Edith Jacobsen

BOYSENBERRY DESSERT

Melt in top of double boiler $\frac{1}{2}$ lb. marshmallows
 in $\frac{1}{2}$ C. milk. Remove and cool, stirring
 occasionally.

Drain #2 can boysenberries, heat juice; to it
 add $2\frac{1}{2}$ T. cornstarch, $\frac{1}{4}$ C. sugar, and 1 T. lemon
 juice. Thicken and set aside to cool.

Add drained berries, stirring lightly to keep
 berries whole. Add $\frac{3}{4}$ C. whipped cream to
 the marshmallow mixture. Line pan with graham
 cracker crumbs. Add half of marshmallow
 mixture. Then add thickened berries, then
 remaining marshmallow mixture. Top with
 graham cracker crumbs. Nuts may be added to
 crumbs if desired. Let set in refrigerator.

PEACH DESSERT

1 pkg. instant vanilla pudding (1 C. milk)
 1 8 oz. sour cream
 1 pkg. dream whip - whipped

Layer angel food cake, layer pudding mixture,
 layer angel food cake, layer pudding mixture,
 and then any small can Thank You Peaches Pie
 Filling or any fruit. 9 x 13 pan.

Gloria Stegenga

PISTACHIO DESSERT

Crust:

$1\frac{1}{2}$ sticks oleo
 $1\frac{1}{2}$ C. flour

$\frac{1}{2}$ C. brown sugar
 $\frac{1}{2}$ C. nuts

Put in 9 x 13 pan and bake 15 min. at 400°. Remove from pan and crumble. Save $\frac{3}{4}$ C. for topping. Put the rest back in 9 x 13 pan for crust.

Filling:

2 pkgs. instant pistachio pudding
 2 C. milk
 1 qt. vanilla ice cream - softened

Beat with mixer - pour over crumbs. Top with 2 pkg. prepared dream whip and sprinkle with crumbs and marshino cherries.

Karen Assink

BUTTER PECAN ICE CREAM

6 graham crackers
 6 saltine crackers
 1 stick melted oleo - put in bottom of pan
 2 boxes instant vanilla pudding
 2 C. milk
 1 qt. butter pecan ice cream

Put in refrig. to set, put 1 pkg. dream whip and 3 Heath Bars on top.

Hazel Assink

CRUST FOR DESSERTS

$1\frac{1}{2}$ C. flour
 1 stick oleo
 2 heaping T. powdered sugar

Mix together and press down in 9 x 12 pan. Bake at 325° and watch close.

Kelly Assink

CHERRY DESSERT

33 Ritz Crackers
 1 stick oleo or butter
 Melt butter and mix with rolled crackers
 Pat in the bottom of a 9 x 9 pyrex dish.

4 egg whites, beaten stiff - slowly add $\frac{3}{4}$ C. sugar. Place this over the top of cracker crumbs and bake 30 min. 325°. Let it chill. Put 1 Can of Thank You Cherries and then top with $\frac{1}{2}$ pt. whipped cream on the cold egg whites.

RASPBERRY DESSERT

Mix 20 graham crackers, rolled fine
 $\frac{1}{3}$ C. melted butter
 $\frac{1}{2}$ C. sugar

Place $\frac{3}{4}$ above mixture in bottom of 7 x 10 pan. Melt $\frac{1}{2}$ lb. marshmallows and $\frac{1}{2}$ C milk. Cool mixture and add 1 can black raspberries. $\frac{1}{2}$ pt. cream whipped stiff
 Mix together good and pour over cracker mix. Sprinkle rest of graham cracker mix. over top. Let stand in refrig. overnight.

RUSK CUSTARD

Roll 9 rusks. Melt $\frac{1}{2}$ lb. butter and add a little sugar. Add to rolled rusk. Put layer in bottom of 9 x 9 pan, saving out some for on top. Put custard next:

4 egg yolks, beaten
 $\frac{1}{4}$ C. sugar
 nutmeg
 $1\frac{1}{2}$ C. milk
 pinch of salt

Place beaten egg whites, sweetened on this. Top with rest of crumbs. Bake

Edith Jacobsen

PEACH SHORTCAKE

1 No. 2 $\frac{1}{2}$ can sliced peaches or 1 qt. canned
 $\frac{1}{2}$ C. sugar
 4 T. cornstarch
 1/8 t. salt
 2 T. butter
 2 T. lemon juice or Real Lemon
 1/3 C. seedless raisins
 1 C. heavy cream

Drain juice from peaches. Add water to make 1 $\frac{1}{2}$ C. liquid.

Mix sugar & cornstarch & blend with liquid. Add salt. Cook until clear. Add butter, lemon juice, peaches & raisins. Serve warm over shortcake and top with whipped cream.

To make cherry shortcake, use canned red cherries. Double the sugar and add 1 more T. cornstarch. Use 1 t. of vanilla & no lemon juice. Omit raisins.

SHORTCAKE:

2 C. flour
 $\frac{1}{2}$ t. salt
 4 t. baking powder
 2 T. sugar
 5 T. shortening
 1 egg, beaten
 2/3 C. milk

Sift flour, salt, baking powder & 2 T. flour.

Cut shortening into flour. Combine beaten egg and milk; add to dry ingred. & mix. Put in 2 greased 9" layer cake pan. For topping, blend 3 T. sugar, cream & cinnamon. Dot with butter. Bake in oven at 375° - 400° for 15 min. Cool slightly - spread one layer with fruit & cover with second layer - cover with fruit & whipped cream

Edith Jacobsen

LIME DESSERT

1 $\frac{1}{2}$ C. Nabisco dark choc. wafers
 $\frac{1}{2}$ C. butter

Mix and press in 9 x 12 pan - reserve few crumbs for top.

1 pkg. Knox gelatin
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ t. salt
 4 egg yolks

$\frac{1}{2}$ C. lime juice
 $\frac{1}{4}$ C. water
 1 t. lime rind
 Green food coloring

Put in pan and bring just to boil - Cool.

Beat 4 egg whites and $\frac{1}{2}$ C. sugar. Fold into cooled mixture. Fold in 1 C. whipped cream. Pour over crumbs, top with crumbs - let stand in refrigerator.

STRAWBERRY DELIGHT

$\frac{1}{2}$ C. butter
 1 $\frac{1}{2}$ C. powdered sugar
 1 pkg. vanilla wafers
 1 lg. pkg. drained frozen strawberries
 1 C. chopped nuts
 2 eggs
 1 C. whipping cream

Place $\frac{1}{2}$ crushed wafers in 8 x 8 pan. Cream butter and sugar, add eggs - 1 at a time - beat good. Spread over crumbs. Sprinkle with nuts, spread with strawberries. Next spread whipped cream. Sprinkle remaining crumbs over top. Set in refrigerator 4 - 5 hrs. before serving.

Mildred Reck

PRETTY PARFAIT

$\frac{1}{4}$ C. sweetened cooked rice
 $\frac{1}{2}$ pint whipping cream
 1 or 2 drops red food coloring
 $\frac{1}{2}$ t. almond flavoring
 1 pkg. frozen strawberries, - thaw
 (Additional tinted whipping cream if desired)

To sweeten rice, add 2 T. sugar to water in which rice is cooked. - Chill.

Just before serving, whip the cream, fold in food coloring, flavoring & remaining 2 T. sugar. Fold into the rice.

Fill serving dishes with alternate layers of rice and strawberries. Top with whipped cream and the reserved berries.

Edith Jacobsen

BUTTERFINGER TORTE DESSERT

1 angel food cake loaf
 6 Butterfinger candy bars - cooled
 1 pkg. nuts (1 C.)
 $\frac{1}{2}$ C. oleo
 2 T. sugar
 2 C. powdered sugar
 4 egg yolks
 $1\frac{1}{2}$ pts. whipping cream or whipped topping

Chop candy bars and nuts, stir and set aside.

Whip cream, set aside.

Cream oleo, sugars, and egg yolks. Fold into whipping cream, using mixer.

Break up $\frac{1}{2}$ of the cake into a 9 x 13 pan. Pour $\frac{1}{2}$ whipped cream mixture over cake and $\frac{1}{2}$ of the nut mixture on whipped cream. Then repeat layers again - cake, whipped cream, nuts.
Keep in refrigerator.

Yvonne Higgs

SODA CRACKER TORTE

3 egg whites
 1 T. vanilla
 $\frac{1}{8}$ t. salt
 1 t. baking powder
 - combine and beat until stiff. Add 1 C. granulated sugar and beat until very stiff. Fold in $\frac{3}{4}$ C. soda cracker crumbs and $\frac{3}{4}$ C. chopped nuts.

Bake in 9" pan at 350° for 25 min. or until brown.

Top with $\frac{1}{2}$ C. whipping cream and 1 T. powdered sugar. Let stand overnight, in refrigerator. Serves 8.

Gloria Houting

APPLE CRUNCH

8 - 10 large apples
 $\frac{3}{4}$ C. sugar
 pinch salt
 - slice the apples in a 8 x 12 pan.
 - add the sugar and salt and also a little cinnamon.

Mix:

1 lg. C. flour
 1 C. sugar
 $\frac{1}{2}$ C. butter

Pour over the apples and bake 40 min. at 350°.

Jennie Kamphuis

STRAWBERRY ANGEL DESSERT

1 pkg. strawberry jello $1\frac{1}{4}$ C. hot water
 1 pint Straw. ice cream 1 sm. loaf angel cake
 Bring water to a boil & stir in jello - dissolve. Put in ice cream & stir till melted. Chill until almost set, then tear cake into bite size pieces and fold in. Chill till firm.

FRUIT COCKTAIL DESSERT

1 C. brown sugar
1 C. sifted flour
1 t. soda
1 t. salt - sift together

Break 1 egg into bowl. Beat with fork. Add 1
303 can fruit cocktail (juice also). Add sifted
ingred. Mix well. Put in 9 x 13 greased & floured
pan. Spread with: 1 C. brown sugar & 1 C chopped
nuts - mixed.

Bake at 350° for 30 min.

Edith Jacobsen

CHERRY DELIGHT

2 C. graham cracker crumbs
1 stick butter or oleo melted
- Mix together and place in bottom of pan as a crust.

Whip together 1 8 oz. pkg. Phil. Cream Cheese
1 C. white sugar
1 T. vanilla

Spread this mixture on top of graham cracker crust.
Sprinkle on 3/4 C. chopped nuts. Then spread on
1/2 pt. of whipped cream. Spoon on 1 can Cherry Pie
Filling. Chill several hours before serving.

Ruth Kruithoff

You can no more measure a home by inches, or weigh
it by ounces than you can set up the boundaries of a
summer breeze, or calculate the fragrance of a rose.
Home is the love which is in it. - Edward Whiting

PRUNE MUFFINS

Diabetic

15 prunes soaked in water or boiled just a little
while, cut fine.

1 c all bran	1 t soda
1 c buttermilk	1/4 t sucaryl or 4 t sweet
1 egg slightly beaten	low
2 t baking powder	1/4 c oil
1 t salt	1 c white flour

Bake at 375°

Alice Assink

ORANGE PIE

Diabetic

1 baked 9" crust	
2 T sucaryl	1/2 c water
1/2 c corn starch (small)	3 eggs
1 1/2 c orange juice	2 T oleo

Cover with meringue

Alice Assink

BANANA BREAD

Diabetic

1/4 c crisco or oleo	1 t soda
1 T sucaryl	1 1/2 t baking powder
2 eggs	1/2 t salt
1/2 c sour milk	2 mashed bananas
1 c all bran	1 t vanilla
1 c flour	

Bake 350°

Alice Assink

Life with Christ is an endless hope; without Him
it is a hopeless end.

DIABETIC SPICE COOKIES

$1\frac{1}{2}$ c water 2 t cinnamon
 $1\frac{1}{3}$ c shortening or oleo $\frac{1}{2}$ t nutmeg
 1 c raisins

Boil these together for 5 min. then cool to room temperature.

Add 2 eggs in one at a time

1 t soda 2 T water
 $\frac{1}{2}$ t salt 1 t baking powder
 2 T liquid sweetener 2 c sifted flour

Dissolve salt, soda and sweetener in the 2 T water. Add alternately to egg mixture with flour which was sifted with baking powder. Drop by teaspoonful onto slightly greased cookie sheets. Press down with fork dipped in water. Bake at 350° for 8-10 min. Makes about 40 cookies. Store in freezer.

DIABETIC BREAD

1 c raisins) Boil for 5 min. and cool
 1 c water)

1 c oatmeal $1\frac{1}{2}$ T sucaryl
 1 c all bran 1 t soda
 $\frac{3}{4}$ c whole wheat flour 1 c sour milk
 1 t baking powder 1 egg
 $\frac{1}{4}$ c white flour nutmeats

Bake 350°. 2 small loaves.

Alice Assink

If you are losing sight of the future, climb up the stairs of REVELATION and get a glimpse of the promised land.

SOUTHERN CORN BREAD

Diabetic

4 c corn meal 1 T butter
 1 t salt $\frac{1}{2}$ pt water, about

Scald the meal by pouring boiling water over it. Stir it well and let it cool and dry. Add a melted T of butter, mix well, add water and beat it to a smooth batter. Dissolve a T of soda in a little boiling water and add to the mixture. Turn into a greased baking pan and bake in a quick oven for about 35 min. or until it is golden brown.

BAKING POWDER BISCUITS

3 c flour $\frac{1}{4}$ t salt
 1 c shortening 1 c milk
 5 t baking powder

Mix flour and shortening, add milk and the rest of the flour with the baking powder. Slightly knead, cut out with biscuit cutter. Bake 400° 25 min.

SUGARLESS SPONGE CAKE

4 eggs separated 1 t orange or lemon
 $\frac{1}{4}$ t salt 1 c cake flour
 $\frac{3}{4}$ c light corn syrup $\frac{1}{2}$ t baking powder

Add salt to egg whites and beat until stiff. Heat corn syrup to boiling and add to egg whites beating. Add flavoring to egg yolks and beat until thick. Then put yolks into white mixture. Sift flour and baking powder together and fold in egg batter. Put in oven about 350°.

Shirley Knoll

APPLESAUCE COOKIES

Diabetic

1 3/4 c cake flour	1 T sucaryl solution or
1/2 t salt	24 tablets, crushed
1 t cinnamon	1 egg
1/2 t nutmeg	1 c dietetic applesauce
1/2 t cloves	1/3 c raisins
1 t baking soda	1 c all bran
1/2 c butter	

Sift together the flour, salt, cinnamon, nutmeg, cloves and baking soda. Mix butter, Sucaryl and egg until light and fluffy. Then add flour mixture and applesauce alternately, mixing well after each addition. Fold in raisins and all bran. Drop by level T onto greased cookie sheet about 1" apart. Bake 375° 20 min. or until golden brown.

CINNAMON COOKIES

5 T butter	2 t vanilla
1 c sifted flour	1 T milk, fruit juice or
1/4 t baking powder	coffee
2 t sucaryl solution	1 t cinnamon
or 16 tablets, crushed	

Cream butter until light and fluffy. Blend in sifted flour and baking powder, mixed together. Mix or dissolve sucaryl in combined vanilla and milk or other liquid. stir into flour mixture and mix thoroughly. Sprinkle cinnamon over dough and knead in so there is a streaked appearance. Shape dough into balls about 1/2" in diameter and arrange on a cookie sheet. Flatten balls with a fork dipped in cold water. Bake 375° for 15 min. or until edges are nicely browned.

Shirley Knoll

BREAKFAST COFFEE CAKE

Diabetic

1/4 c skim milk	1/2 c lukewarm water
1/3 c butter or oleo	2 eggs beaten
1 t salt	3 c sifted flour
1 1/2 t sucaryl solution	1/3 c chopped walnuts
or 12 tablets crushed	
2 pkgs active dry yeast	

Scald milk; add butter, salt and sucaryl; stir until butter is melted. Cool to lukewarm (70°-90° F) Dissolve yeast in warm water; add to the milk mixture. Add beaten eggs and sifted flour; mix well. Spoon into a greased 9" square cake pan. Let rise, covered, in warm place until double in bulk. Scatter the chopped walnuts over top with light sprinkling of powdered sucaryl and cinnamon. Bake 400° 20 min.

BAKED LEMON PUDDING

3 eggs, separated	2 T melted butter
1/4 t salt	6 T flour
1 T sucaryl solution	1 1/2 c skim milk
or 24 tablets, crushed	1/3 c lemon juice

Set oven at 350°. Combine egg whites, salt and sucaryl; beat until moist firm peaks form. Combine yolks with remaining ingredients; beat until smooth. Gradually fold egg yolk mixture into whites. pour into a greased 1 qt. casserole. Set in a pan of hot water and bake 1 hr. Let casserole cool in pan of water to keep pudding from shrinking.

Shirley Knoll

PUMPKIN PIE

1 Sm. can pumpkin	4 eggs, separated
1½ C. brown sugar	2½ C. milk
2 t. cinnamon	1 C. cream or carnation
1 t. ginger	1 t. vanilla
1 t. salt	

Mix egg yolks, brown sugar, spices & salt. Then fold in beaten egg whites. Add milk, cream & vanilla. Pour into two unbaked pie shells & bake in 425° oven 15 min. Reduce to 300° and bake until filling is just set.

LEMON PIE

1 C. sugar
3 T. cornstarch
pinch of salt
juice of large lemon or Real Lemon
yolks of 2 eggs

Mix sugar, salt & cornstarch. Pour over 2 C. of boiling water, then place over fire & cook slowly until thick. Add lemon juice & stir well. Add small piece of butter. Then add egg yolks (beaten). Place in a baked pie shell, and top with meringue. Place in oven a few minutes to brown.

CUSTARD PIE

4 eggs	¼ t. salt
2 C. milk	½ t. vanilla
½ C. condensed milk	¼ t. nutmeg or cinnamon
½ C. sugar	

Combine 4 eggs slightly beaten with milk, sugar, salt, vanilla & spice. Pour filling into pastry lined 9" pie pan.

Bake in hot oven - 425° for 12 min. then at 325° for 30 min. or until silver knife inserted near center of pie comes out clean.

Edith Jacobsen

STRAWBERRY PIE

¼ C. sliced strawberries
½ C. water
1 C. sugar
3 T. cornstarch
1 T. butter

Whipped cream for topping

Crush enough fruit to make 1 C. (leaving the rest sliced). Combine crushed fruit with water, sugar & cornstarch. Bring to boil, simmer till clear (2-3 min.) Add butter and cool slightly. Line a baked 9" pie shell with fruit slices. Pour glazed mixture over and chill 2 hr. Top with whip ped cream.

Glada Assink

MARSHMELLOW PIE

1 pt. marshmellow creme
½ pt. whipping cream
1¼ C. coconut
Semi-sweet choc.
1 baked pie shell

Put ½ C coconut on shell, then shave a little choc. over coconut. Then whip cream and fold marshmellow creme in whipped cream with ¾ C. coconut. Put in shell, sprinkle the other ¼ C. coconut on top. Shave choc. on top.

Ella Assink

PIE CRUST

2 C. flour
¾ C. lard
½ C. water--cut in
Makes 3 crusts

CUSTARD PIE

2 $\frac{1}{2}$ C. milk
 $\frac{1}{2}$ C. sugar
 1 t. vanilla
 $\frac{1}{2}$ t. salt
 4 eggs, slightly beaten with fork

Scald milk. Add sugar, salt & vanilla. Pour hot milk mixture over eggs & stir. Pour into unbaked crust. Bake at 400° - 20-25 min.

RHUBARB CREAM PIE

2 C. rhubarb cup up fine (Put in unbaked pie shell)

Beat 2 egg yolks and add 1 C. milk
 In another bowl - 1 $\frac{1}{2}$ C. sugar
 2 T. flour - mix

Mix well with egg & milk mixture.
 Put on top of rhubarb. Bake 400° - 15 - 20 min. and then 350° until thick.

RASPBERRY PIE

1 C. water
 1 C. sugar
 2 T. cornstarch - cook until clear - cool

Add: 3 C. raspberries - put in baked pie shell & chill - top with whipped cream.

Arlene Bakker

We mutter and sputter, we fume and we spurt;
 We mumble and grumble, our feelings get hurt;
 We can't understand things, our vision grows dim,
 When all that we need is A moment with Him!

Mary Helen Anderson

BUTTERSCOTCH PIE

Mix:
 2 egg yolks
 1 C. brown sugar
 2 T. flour
 1 T. oleo
 pinch of salt
 - cream thoroughly
 Add 2 C. scalded milk
 Boil until thick. Add vanilla - pour into baked crust.

Arlene Bakker

PINEAPPLE PIE

1 C. sugar
 2 eggs (yolks)
 2 T. oleo - mix
 Add:
 1 C. crushed pineapple
 1 C. water
 2 T. flour

Bring to boil and stir until thick - pour in baked pie shell.

STRAWBERRY PIE

Cook until thick:
 1 C. sugar
 2 T. cornstarch
 1 C. water
 Then add:
 $\frac{1}{4}$ C. strawberry jello
 2 drops food coloring - red

Let set and pour over whole strawberries. Pour into baked pie shell.

Arlene Bakker

VANILLA OR BANANA CREAM PIE

Mix in saucepan:

2/3 C. sugar
 1/2 t. salt
 2 1/2 T. cornstarch
 1 T. flour

Stir in gradually 3 C. milk. Cook over moderate heat stirring constantly until mixture thickens. Boil 1 min. Remove from heat.

Stir at least 1 C. of the hot mixture slowly into:

3 egg yolks, slightly beaten.

Then blend into hot mixture in saucepan. Boil 1 min. Remove from heat and add 1 T. butter and 1 1/2 t. vanilla.

Cool and pour into baked pie shell.

For banana cream pie - first slice 3 bananas into pie shell. Top with whipped cream or meringue.

MERINGUE:

Beat until frothy 3 egg whites and 1/2 t. cream of tartar. Gradually beat in 6 T. sugar. Continue beating until mixture is stiff & glossy. Spread meringue lightly on pie filling - sealing it onto edge of crust to prevent shrinking. Swirl or pull up points to make it look decorative.

Bake 8 - 10 min. in moderately hot oven (400°) until delicately browned. Let cool at room temp.

Edith Jacobsen

The power of God is demonstrated when the individual believer completely yields to the Holy Spirit. When the Holy Spirit takes hold of all the areas of that individual's life he will find a new day dawning in his life. --Richard A. Elvee

STRAWBERRY PIE

1 C. flour
 1 T. sugar
 6 T. butter - room temp.
 1 egg yolk

Mix and press in pie pan with fingers.
 Bake at 375° for 15 min.

3 oz. cream cheese
 3 T. sour cream
 - cream together and spread on cooled shell

Put fresh berries (whole) on top of cream cheese mixture.

Cook together till thick (about 1 min.)

1 C. mashed strawberries (finer the better)

1 C. sugar

3 T. cornstarch

1/4 C. water

Pour over the fresh berries.

Carol Timmer

ANGEL MERINGUE PIE

Beat 4 egg whites until frothy. Add 1/2 t. cream of tartar and beat until stiff. Add 1 C. sugar gradually. Butter pie plate and spread meringue in it. Bake 60 min. in 275° oven. Place in refrigerator.

Beat 4 egg yolks until lemon color.

Add: 1/2 C. sugar

3 T. lemon juice

1/2 t. grated lemon rind

1/4 C. water

Cook in double boiler until thick, then cool. Whip 1/2 pt. cream. Spread 1/2 on meringue shell and then spread lemon filling on. Put rest of whipped cream over the top and refrigerate overnight before serving. Mildred Reck

CHOCOLATE PIE

2 $\frac{1}{3}$ C. butter - room tempature
 1 $\frac{1}{2}$ C. s ugar
 3 squares unsweeten chocolate - melted
 4 eggs
 2 t. vanilla

Cream butter & sugar. Mix 5 min. at low speed.
 Add eggs one at a time. Beat 5 min. more at low speed.
 Add chocolate slightly cooled. Add vanilla - blend.
 Put in baked pie crust. Let set for 2 hours.
 Top with whip cream.

Carol Timmer

FILLING FOR CREAM PIE

1 C. white sugar
 3 T. flour
 1 T. corn starch
 salt - mix together these four and set aside.
 3 C. milk
 3 egg yolks beaten - stir in milk.
 Set on stove and stir in dry ingredients.
 Continue stirring until it boils.
 Add 1 t. vanilla & 1 T. butter

Kelly Assink

HERSHEY BAR PIE

6 Hershey b ars with almonds
 $\frac{1}{2}$ C. milk
 20 large marshmallows
 $\frac{1}{2}$ pint whipping cream
 1 graham cracker crust
 Heat milk and marshmallows in pan; add melted Hershey bars - cool. Whip cream and gently fold into choc. mixture. Put in crust and refrig. at least 5 hrs.

Gloria Houting

FRESH STRAWBERRY PIE

Crust:

1 $\frac{1}{2}$ C. flour	2 T. milk
2 T. sugar	$\frac{1}{2}$ C. Mazola Oil
1 t. salt	

Stir together and press in 9" tin.
 Bake 10-12 min. at 400°. Cool. When cool, fill with whole strawberries.

Filling:

1 C. sugar
 3 heaping T. cornstarch
 dash of salt
 2 T. white Karo syrup
 1 C. water

Boil until very thick and clear.
 Turn off heat and add 1 pkg. strawberry jello (powder) and red food coloring. Spoon over berries. Refrigerate.

Gloria Houting

HERSHEY ALMOND PIE

6 Hershey Candy Bars
 $\frac{1}{2}$ pint whipping cream

20 marshmallows
 $\frac{1}{2}$ C. milk -- combine in saucepan.
 Cook on low heat stirring until melted.
 Add 5 Hershey bars (cut up). Cool
 When cool, add 1 C. whipped cream.
 Top with remaining whipped cream.
 Shave 1 candy bar on top.
 Place in browned pie crust.

Judy Elenbaas

PUMPKIN PIE

1/4 eggs, slightly beaten
 4 cups milk
 1-3/4 C. sugar
 little nutmeg, cinnamon, & ginger
 1 t. salt
 4 C. pumpkin

Mix all together. Bake at 375°. Makes 2 pies.

Carol Timmer

APPLE PIE WITH SOUR CREAM

1 pie shell	2 T. flour
1 egg	1/2 t. vanilla
1 C. sugar	1/4 t. salt
1 C. sour cream	4 C. apples

Beat eggs slightly. Add remaining ingredients, leaving apples till last.

Bake 400° for 30 min. Remove and add topping.

TOPPING

1/2 C. brown sugar
 1/3 C. flour
 1/4 C. oleo

Bake at 350° for 15 min. more.

Ruth Brouwer

All that God is, and that God has, is at the disposal of prayer.

-- R. A. Torrey

ALMOND PASTRY

Pastry:

1 # shortening 7/8 c water
 4 c flour

Mix thoroughly and chill.

Filling:

1 # almond paste 1 c sugar
 2 large eggs

Mix well

Roll pastry in 6 strips 4x16. Divide filling and place on strips. Roll up the long way, pinch ends to seal in filling, brush tops with beaten egg yolk, sprinkle with sugar, and bake at 450° for 15 to 20 min, or until delicately browned. Serve warm or cold.

Mildred Reck

BANKET

4 c flour 1/2 t salt
 1 lb oleo 1 c cold water

Blend flour with oleo and salt. Then add water. Blend to size of a pea and put in refrig several hours or overnight. Roll out with rolling pin and cut into strips 4 inch wide.

filling

1 1/2 c sugar 1 1/2 c kernel paste, crumbled
 6 eggs

Beat together--refrigerate. Put on crust and roll up. Brush with egg white and sprinkle with sugar. Bake at 450° for 10 min and 400°--15 min.

Ann Wolters

I never begin my work without thinking that perhaps He may interrupt that work and begin His own. His word to all believing souls is: "Till I come." -- G. Campbell Morgan

STARLIGHT SUGAR CRISPS

1 cake compressed or dry yeast
 $3\frac{1}{2}$ c sifted flour $\frac{1}{2}$ c sour cream
 $1\frac{1}{2}$ t salt 1 t vanilla
 $\frac{1}{2}$ c butter or oleo $1\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c crisco or other 2 t vanilla
 2 eggs

Soften yeast in $\frac{1}{4}$ c warm water. Sift flour and salt into bowl--cut in shortenings until size of small peas. Blend in beaten eggs, sour cream, vanilla & yeast. Mix thoroughly, cover. Chill 2 hrs. or can be stored up to 4 days in refrigerator. Combine sugar & vanilla. Roll out one half of chilled dough on pastry cloth or board which has been sprinkled with $\frac{1}{2}$ c of vanilla sugar. Roll out to a 16X8 inch rectangle. Sprinkle with one T more of the vanilla sugar. Fold one end of dough over center, fold other end over to make 3 layers. Turn $\frac{1}{4}$ way around and repeat rolling and folding twice. Sprinkle board with additional vanilla sugar as necessary. Roll out to a 16X8 inch rectangle about $\frac{1}{4}$ inch thick. Cut into 4X1 inch strips. Twist each strip 2 or 3 times. Place on ungreased baking sheet. Repeat entire process for 2nd part of dough. Bake at 375° for 15 to 20 min. Makes about 5 dozen.

Edith Jacobsen

DIXIE WAFFLES

2 c flour $1\frac{1}{2}$ c milk
 2 $\frac{1}{4}$ baking powder (t) 2 egg yolks, well beaten
 $\frac{1}{2}$ t salt 2 T melted butter
 1 T sugar 2 egg whites, stiffly beaten

Combine milk, egg yolks and butter and add to the dry ingredients. Fold in egg whites. Bake on hot waffle iron. Makes 6 4-section waffles.

Mildred Reck

SPUDNUT GLAZE

1-2 T warm water
 $\frac{1}{2}$ t vanilla
 $\frac{1}{2}$ c sifted powdered sugar

Mix all together and spread, adding more water if to thick.

CREAM PUFFS

$\frac{1}{2}$ c shortening $\frac{1}{2}$ t salt
 1 c boiling water 4 unbeaten eggs
 1 c flour

Add shortening to boiling water. Cook until melted. Add flour and salt (all at once) stirring vigorously until it leaves sides of the pan (or a ball of dough forms in middle of your pan). Cool a few minutes. Add eggs 1 at a time beating until smooth each time. Drop by tablespoons on cookie sheet about 2 inches apart. Bake 35 min at 400° .

Custard for cream puffs

3 c milk $\frac{1}{2}$ c sugar
 2 eggs dash of salt
 2 heaping T cornstarch piece of butter

Scald milk. Beat eggs, add cornstarch, sugar, salt, and butter and cook until thickened. When cool whip some cream and add.

PIZZA CRUST

1 pkg dry yeast 1 c lukewarm water
 Stir in a large bowl. Add:
 3 c flour $\frac{1}{4}$ c melted shortening
 1 T salt

Stir together. Let rise 20 to 30 minutes. Bake 20 min at 400° . Makes three 9X12 pizzas.

POTATOE DOUGHNUTS

1 egg, 1 c buttermilk $\frac{1}{2}$ t soda
 2 c plain mashed potatoes 1 t salt
 2 c white sugar $\frac{1}{2}$ t baking powder
 2 T melted oleo good dash nutmeg
 Enough flour to make a salt dough

Roll out $\frac{3}{4}$ inch thick--cut and fry in deep fat.
 $1\frac{1}{2}$ batch makes 50 donuts

FAT BALLS

2 c milk $\frac{1}{2}$ c sugar
 2 T butter 1 t salt

Scald milk--add butter and cool. Put 1 pkg dry yeast in $\frac{1}{4}$ c lukewarm water and 1 t sugar. Add 4 c flour and milk mixture alternately. Boil 1 c raisens, - squeeze out water and add. Let raise 1- $1\frac{1}{2}$ hours. Fry in hot fat 365° until brown.

Ella Assink

SPUDNUTS

1 $\frac{3}{4}$ milk--scald 3 egg yolks
 $\frac{1}{2}$ c shortening $\frac{1}{2}$ t vanilla
 $\frac{1}{2}$ c sugar $6\frac{1}{2}$ -7 c flour
 $\frac{1}{2}$ c mashed potatoes 1 t baking powder
 1 pkg dry yeast 2 t salt
 $\frac{1}{2}$ c warm water

Scald milk, and add shortening and sugar and potatoes. Let cool to lukewarm. Add yeast dissolved in water--add egg yolks and vanilla, then add sifted dry ingred. Mix together, put in greased bowl. Let rise until double about $1\frac{1}{2}$ -2 hr. Roll out $\frac{1}{2}$ inch thick and cut into donuts. Let rise again until double-- $\frac{1}{2}$ hr. Fry in deep fat. Glaze while still warm.

This recipe makes delicious cinnamon rolls or rolls

Ann Wolters

JELLO 7-UP SALAD

1 pkg lemon jello 1 c hot water
 1 8 oz Philadelphia cream cheese

Mix this together when still warm add;

1 lg can pineapple Green cake coloring (few
 (drained) drops)
 1 T sugar 1 sm bottle 7-Up
 1 t vanilla $\frac{1}{2}$ c nut meats

Stir all together and put in jello mold.

Ruth Kruithoff

FRUIT SALAD

1 can pineapple tidbits, drained
 1 can peaches, drained and cut in half
 1 can mandarin oranges
 2 c miniature marshmallows
 $\frac{1}{4}$ c peach juice
 1 sm cream cheese
 1 pkg dream whip

Put fruit and marshmallows in bowl. Mix peach juice and cream cheese together. Fold in dream whip. Let stand 5 hrs.

Ann Wolters

SALAD

1 can Thankyou Peaches 1 can fruit cocktail,
 drained

Mix together and chill
 Blueberries and bananas can be added.

Gloria Stegenga

CHRISTMAS SALAD

1 pkg lime jello	1 pkg strawberry jello
3 c hot water	1 c cream whipped
1 sm can pineapple	1 pkg cream cheese

Dissolve lime jello in $1\frac{1}{2}$ c hot water. When it begins to set, add crushed pineapple. Dissolve the strawberry jello in $1\frac{1}{2}$ c hot water. When it starts to set add the mixture of whipped cream and cream cheese. Pour the strawberry mixture over the lime mixture. Allow the entire gelatin dish to set and cut in squares.

Greta Pirkse

COTTAGE CHEESE SALAD

3 pkg lime jello	2 T onion cut fine
3 c hot water	1 c salad dressing
2 c cottage cheese	1 large dream whip
little carrot grated	$\frac{1}{2}$ green pepper cut fine

Ella Assink

RASPBERRY SALAD

1 pkg raspberry jello	1 9 oz can undrained
1 c hot water	crushed pineapple
1 c vanilla ice cream	1 c bananas
3 T orange juice	1 c nutmeats

Dissolve jello in hot water, add ice cream and stir until melted. Add remaining ingredients. Refrigerate.

Yesterday -- He loved me!

Today -- He's just the same!

How long will this continue?

Forever -- praise His Name!

FRENCH DRESSING

1 can tomato soup	$\frac{1}{2}$ c vinegar
1 cup oil	1 T minced onion
$\frac{3}{4}$ c sugar	1 t celery seed
1 t salt	

Mix well with mixer or blender

Sandy Jacobsen

THOUSAND ISLAND DRESSING

1 bottle chili sauce	$\frac{1}{2}$ c salad oil
$\frac{1}{4}$ c catsup	1 T vinegar
5 T brown sugar	salt and pepper

Combine all and add enough mayonnaise to make one quart. Mix well. (Can add less mayonnaise and some pickle relish.)

Sandy Jacobsen

TACO SAUCE

4 - 5 sticks celery - cut up
 1 green pepper
 10-15 hot peppers and all the juice from jar
 1 T oil
 Salt and pepper
 Add catsup until dark red

Sandy Jacobsen

A little boy being asked, "How many Gods are there?" replied "one!" "How do you know that?" "Because," said the boy, "there is only room for one, for He fills heaven and earth."

We probably wouldn't care so much what people think of us if we only knew how seldom they do.

- 1 can peach pie filling
- 1 can chunk pineapple (drained)
- $\frac{1}{2}$ can maraschino whole cherries (drained)
- 1 sm can mandarin oranges (drained)
- 2 bananas sliced
- 1 c small marshmallows
- Optional - any fresh fruit - serves 12

Mary Bakker

OVERNIGHT FRUIT SALAD

- | | |
|---|-------------------------|
| 1 can pineapple chunks | 10 maraschino cherries |
| 1 can mandarin oranges | 1 sm carton sour cream |
| 16 marshmallows, cut in
half or quarters | $\frac{1}{2}$ c coconut |

Refrigerate overnight.

Gloria Houting

SOUR KRAUT RELISH SALAD

- | | |
|----------------------------|-------------------------------|
| 1 lg can sour kraut, drain | 1 lg can pimento, chopped |
| 2 c chopped celery | 2 c sugar |
| 1 c chopped onion | $\frac{1}{2}$ c white vinegar |
| 1 green pepper, chopped | 1 t salt |

Mix -- let stand overnight. Drain and serve

Sandy Jacobsen

It's very strange that heat on Sunday
Seems so much hotter than on Monday,
And weekday pains, that we ignore,
On Sundays seem to hurt much more,
Til we decide to stay in bed
When we should go to church instead.

- 1 pt creamed cottage cheese
- 1 pt cool whip
- 1 can fruit cocktail drained

Mix then add any flavor of dry jello. Chill

BEAN RELISH

- | | | |
|---------------------------|---|----------------|
| 1 can limas |) | |
| 1 can kidney beans |) | |
| 1 can string beans, green |) | Wash and drain |
| 1 can ceci ceci beans |) | |
| 1 can butter beans |) | |
| 1 can yellow string beans |) | |

- Add: 2 green peppers)
3 small onions) cut up
3 stalks celery)

- | | | |
|-------------------------------|---|-------------------------------|
| 2 c sugar |) | |
| $\frac{1}{2}$ c water |) | Boil 5 min. and pour hot over |
| 1 t salt |) | above mixture. Store in |
| $\frac{1}{2}$ c white vinegar |) | refrigerator |

CRANBERRY SALAD

Dissolve 2 pkgs of strawberry jello in 2 c hot water.

- Grind: 1 lb cranberries
6 large apples
1 orange
2 stalks celery
1 c nuts

Pour over this 2 c sugar. Let set until jello starts to stiffen. Beat jello slightly and add fruit. Refrigerate.

1 pkg lemon jello, 1 pkg lime jello, 2 c boiling water. Let set until it starts to thicken.

Add: 1 can Eagle Brand Sweetened Condensed Milk
2 T lemon juice
 $\frac{1}{2}$ c salad dressing
 $2\frac{1}{2}$ can pineapple, not drained
 $\frac{1}{2}$ lb cottage cheese
Speck of salt

Stir up with a spoon and let set.

CRANBERRY FLUFF SALAD

2 c raw ground cranberries
3 c tiny marshmallows
 $\frac{3}{4}$ c sugar

Mix, cover, and let stand overnight

2 c diced unpeeled apples
 $\frac{1}{2}$ c seedless green grapes
 $\frac{1}{2}$ c walnut meats
 $\frac{1}{4}$ t salt

Fold in 1 c whipped cream

CHICKEN SALAD

$1\frac{1}{2}$ c chicken (cut up)
1 can fancy Chinese mixed vegetables (drained)
Cut up a little onion and celery

Mix: 1 t salt
2 t soya sauce
 $\frac{1}{3}$ c salad dressing

CHICKEN SALAD (100)

37 c chicken (75 lbs) 10 t onion juice
10 c white grapes 6 t salt
($\frac{1}{2}$ lb = 1 c) $3\frac{1}{2}$ pt whipping cream
10 c celery (cut fine) (5 or 6 c)
10 pkg slivered almonds 3 qt mayonaise

Mary Bakker

CHICKEN SALAD

3 T sugar 1 #2 can crushed pineapple
 $\frac{3}{4}$ c carrots grated drained
 $\frac{3}{4}$ c celery cut 1 can boned chicken

When mixture is well mixed let stand several hours.

1 pkg lemon jello $1\frac{1}{2}$ c water

Whip when congealed and add:

1 lg pkg Philadelphia Cream Cheese softened
1 c salad dressing
 $\frac{1}{2}$ pt whipped cream

Tuna may be used instead of chicken. Will serve 12 to 15 persons.

Ella Assink

CRANBERRY SALAD

2 pkg orange jello 2 ground oranges, peel too
1 lb cranberries ground 2 c sugar
2 c ground apples 3 c hot water

Dora Bakker

The real test of a man's life is his home life.

-- S D Gordon

- 2 small pkg cherry jello
- 2 c juice from cherries and pineapple
- 1-2 c Bing cherries
- 1-2 c chunk or crushed pineapple
- 1 6-oz cream cheese or less, diced
- 1 c nuts, chopped
- 2 small Coca-Colas
- 2 c miniature marshmallows

Heat fruit juices and stir in jello. Chill until thickened. Mix in cream cheese, cherries, pineapple, nuts, Coca-Colas and marshmallows. stir until completely mixed. Chill until firm.

LEMON-PUDDING SALAD

- 1 pkg lemon pudding
- 1 small can pineapple, drained
- 1 c whipped cream
- 3 bananas, sliced
- $\frac{1}{2}$ pkg miniature marshmallows

Cook pudding according to package directions; let cool. Add remaining ingredients. Chill for 2 hrs.

GREEN PARTY SALAD

- $\frac{1}{4}$ lb marshmallows
- 1 c milk
- 1 pkg lime jello
- 2 3-oz pkg cream cheese
- 1 #2 can crushed pineapple, drained
- 1 c whipped cream
- $\frac{2}{3}$ c mayonnaise
- 1 c pecans, chopped

Melt marshmallows in milk in top of a double boiler. Place hot mixture over lime jello, stirring until dissolved. Stir in cream cheese. When cheese is dissolved add pineapple. Cool. Blend in whipped cream, mayonnaise and nuts. Chill until firm.

- 1 can $6\frac{1}{2}$ oz king crab meat
- 1 can 7 oz tuna, drained
- 1 hard-cooked egg, chopped
- 3 T chopped celery
- $\frac{1}{4}$ t celery seed
- $\frac{1}{8}$ t pepper
- $\frac{1}{2}$ c mayonnaise
- $\frac{1}{2}$ T lemon juice
- soft butter
- lettuce leaves
- 6 tomato slices
- 6 frankfurter or hamburg buns.

Drain and flake crabmeat. Add and blend rest of ingredients. Scoop out soft centers of buns. Spread buns lightly with butter. Fill bottom half of each with about $\frac{1}{2}$ c seafood filling. Top each with lettuce and tomato slices, then top half of bun. Wrap each in waxed paper and refrigerate until serving. Serves 6

HOT TUNA SANDWICH

- 1 lb
- $\frac{1}{4}$ velveeta cheese
- 3 hard boiled eggs
- 2 t stuffed olives,
- 2 t onions
- 2 t pickle relish
- 2 t green pepper
- 1 can tuna
- $\frac{1}{2}$ c salad dressing

Chop ingredients. Fill 12 hotdog buns; wrap in foil and place in 250° oven for 45 min.

Mildred Reck

BROILED TUNA SANDWICH

- 1 can tuna
- 1 egg, raw
- 1 can cr of chicken soup
- Put all ingredients in saucepan, bring to a boil. Spread on buns and broil open faced until lightly browned

Ann Wolters

The statues of great men are made up of the stones thrown at them during their lifetime.

7 oz can boneless chicken 2 T onion or onion flakes
 1/4 c American cheese, cube 2 T chop stuffed olives (opt)
 3 boiled eggs chopped fine 2 T sweet pickle relish
 2 T green pepper 1/2 c salad dressing

Mix thoroughly and spread on buns. Wrap buns in alum. foil, 6 or 8 to a package. Place in oven for 30 min. at 350°.

CHICKEN SANDWICH

1 can chicken little onion
 1 T relish 1 t oleo
 3 T salad dressing little salt and pepper

Put on rolls and warm in foil in oven.

Arlene Bakker

HOT 'N' HEARTY HAMCHEESERS

8 split hamburger buns
 2 pkg (3 oz size) sliced spiced ham, finely chopped
 1/2 lb shredded swiss cheese

Combine:

1/4 c soft butter 1 t mustard, dry or prepared
 1 T chopped green onions 1 small clove garlic, minced
 1 T chopped parsley

Spread sauce on buns. Toss ham and cheese together and divide between the 8 buns. Press halves of buns together. Wrap each in aluminum foil and bake 375° 25-30 min.

CHEESE & FRANKS

1/2 box cheese 1/4 c milk
 cook until cheese melts. Then add
 4-6 franks or links, cut into small pieces. Put on buns, wrap in foil and heat.

Arlene Bakker

6 English muffins, toasted and split
 1/2 c chili sauce
 12 slices mozzarella cheese
 1/2 lb brown and serve sausage, sliced
 Garlic or oregano
 Parmesan cheese

Spread toasted muffin halves with chili sauce, cover with sliced or shredded cheese. Dot with sliced sausage and seasoning (if desired). Sprinkle with Parmesan cheese. Broil for 2 or 3 minutes or until cheese melts.

Sharla Van Slooten

PINWHEELS

Crust
 2 c flour 3/4 c milk
 2 T lard--cut in 3 t baking powder
 Meat;

1 lb lean pork sausage 1 can treat
 Grind treat and mix two together.
 Roll out dough like pie crust. Spread meat on the crust. Roll up like jelly roll. Chill. Cut in slices. Makes two rolls. Bake 375° 25-30 min.

Shirley Knoll

BUN FILLING

1 can corn beef, cut 2 T chopped onion
 1/4 lb cubed cheese 2 T chopped olives
 3 hard boiled eggs 1/4 c salad dressing
 2 T pickle relish
 Mix together and spread on buns. Wrap in tin foil. Bake 15-20 min at 325°. Serves 10-12 buns.

Arlene Bakker

BEEF OR PORK BARBEQUE

6 lbs of beef or pork roast
 2 c meat juice
 1 c vinegar
 $\frac{1}{2}$ c white sugar (small)
 $\frac{1}{2}$ lb butter
 4 t chopped onions
 4 t dry mustard
 4 t paprika
 4 t celery salt
 8 T worcestershire sauce
 salt and pepper to taste

Roast meat, cut in small pieces and add other ingred.
 Buns do not have to be buttered and it makes about
 32 buns.

Margaret Wolters

QUICKBURGERS

1-2 T fat
 $\frac{1}{2}$ lb ground beef
 1 $\frac{1}{4}$ t oregano
 1 $\frac{1}{4}$ t garlic salt
 5 slices sharp cheddar cheese, cut lengthwise in quarters
 1 $\frac{1}{4}$ t pepper
 1 $\frac{1}{4}$ t accent
 2 - 6 oz can tomato paste
 1 pkg ready to bake biscuits

Brown meat, add ingredients - mix well. Pat biscuits
 into 4 " rounds and place on baking sheet. Use 3 T
 mixture on each round. Arrange 2 cheese strips over
 each. Bake 450° for 8 - 10 minutes. Serve immediately.
 makes 10.

HAMBURG BARBEQUE

1 $\frac{1}{2}$ lb hamburger
 $\frac{1}{2}$ c onion
 1 t celery salt
 2 T brown sugar
 1 T corn starch
 1 T yellow mustard
 1 T Worcestershire sauce
 $\frac{1}{2}$ c catsup
 1 T lemon juice
 1 can chicken gumbo soup

Simmer till thick

Donna Veldheer

Other books were given for our information; the Bible
 was given for our transformation

PIG IN THE BLANKETS

2# hamburger
 1# sausage
 1 $\frac{1}{4}$ t sage
 salt and pepper to taste
 1 c oats
 1 $\frac{1}{4}$ c milk
 2 eggs

Dough for rolls

4 c flour
 2 T baking powder
 1 scant c lard
 1 t salt
 1 $\frac{1}{2}$ c milk

Dough must be soft. Roll a little thicker than
 pie crust. Be sure not to get it too thin. Cut
 3" squares. Put one good tablespoon of sausage
 mixture in each square. Pinch edges together.
 Brush over with milk to make them brown more
 evenly. Bake in a hot oven 400°, for $\frac{1}{2}$ hour, or
 until sausage is done and rolls are golden brown.

Sharla Van Slooten

SPAM SPREAD

1 can Spam (chopped)
 2 t sugar
 1 t mustard
 1 T onion
 2 t butter
 1 t vinegar
 1 $\frac{1}{4}$ c catsup
 1 $\frac{1}{4}$ c shredded cheese
 Place on open face buns.

Edith Jacobsen

DEVILED CORN BEEF BUNS

8 hotdog buns
 1 c diced cheese
 2 T chopped olives
 2 t chopped green pepper
 1 $\frac{1}{2}$ c diced corn beef
 $\frac{1}{2}$ c catsup
 1 T chopped onion
 1 t Worch. sauce

Remove center of buns -- fill with mixture and
 wrap in foil. Bake at 350° approx. 15-20 min.

Sandy Jacobsen

TUNA TOMATO SANDWICHES

1-7oz can tuna
 1/4 t Worch. sauce
 1 1/2 t grated onion
 Put on English muffins or Rusk buns.
 Add tomato slice
 Top with: 1/2 c mayonnaise
 1/2 c grated cheese
 Put under broiler for 5-10 min. Watch closely

Sandy Jacobsen

BUMSTEAD SANDWICHES

3 hard boiled eggs
 2 T chop green pepper
 1/2 c mayonnaise
 2 T dill pickle, chopped
 1/4 lb cubed cheese
 1 6 1/2 oz can tuna
 2 T chopped onion

Mix--put on bun. Wrap in foil and bake 30 min-350°.

SANDWICHES

1 can corn beef chopped
 3 T chopped onion
 1 T mustard
 3 T salad dressing

Put on buns and add cheese. Bake at 350° until done.

BEEF BAR-B-Q

2 cans armour roast beef
 In fry pan: cut 3-4 stalks celery
 1 green pepper
 1 onion
 Simmer 20 min. Then add:
 Roast beef
 1 T vinegar
 1 T sugar.
 catsup
 1 T worcheshire sauce

CHEESE BALL

2 (3oz) pkg cream cheese
 1/4 oz Roquefort cheese
 1 pkg smoky cheese
 1 t Worcestershire sauce
 1 T minced onion

Mix together and let set half a half a day. Roll into a ball (if desired roll in either parsley, stuffed olives or nuts) then let harden in refrig.

Mildred Reck

CARMEL APPLES

1 can Eagle Brand milk
 1/2 c white syrup
 1 c sugar
 1 t vanilla

Place all in heavy pan and stir constantly, until carmel makes a stiff ball in cold water. Dip apples and place on buttered platter. Makes 10 apples.

Ann Wolters

POPCORN BALLS

1 lb marshmallows
 1/4 lb butter
 1/4 c sugar
 Melt together and pour over 6 qts popped corn. Coloring and flavoring may be added. Dip hands in water and form into balls.

Mildred Reck

POPCORN BALLS

2 c white sugar
 1/2 tsp cr of tartar
 1/2 t soda.
 1 c light corn syrup
 1 T butter

Boil all except soda until mixture forms a hard ball Remove from heat and add soda. Pour over 6 qts popped corn. Grease hands well and form into balls.

Margaret Wolters

1 pkg Cherrios, sm pkg.	1 pkg slim pretzel stick, sm
1 pkg rice shex	1 or 1½ lb mixed nuts
1 c salad oil	1/4 lb oleo or butter
1 T Worcestshire sauce	1 tes each garlic, onion and celery salt

Put cereal and nuts in very large roaster. Heat oil, butter and seasonings. Pour over cereal. Bake at 250° for 1 hour. Stir every 15 min.

Sharla Van Slooten

CRACKER JACKS

1 c brown sugar	1 c evaporated milk
1 c white sugar	½ t soda
1 c dark syrup, Karo	10 qt popped corn

peanuts
Boil to soft ball stage. Add soda. Stir. Pour over corn and peanuts. place on cookie sheet in oven for a few minutes at 350°

FUDGESICLES

1 pkg chocolate pudding	½ c sugar
3 c milk	1 sm can evaporated milk

Bring to boil the pudding, sugar and milk. Chill. Whip evaporated milk and blend in. Pour into molds and freeze.

POPSICLES

1 pkg Koolaid	1 pkg Jello, same flavor
1 c sugar	2 c boiling water
3 c cold water	

Dissolve Koolaid, gelatin and sugar in boiling water. Add cold water and put into molds. While hardening push in stick.

1 stick oleo	2½ c sugar
1 sm can evaporated milk	

Boil 9 min. Add 1 t vanilla
Cool and use like Eagle Brand Sweetened Condensed milk.

TOPPINGS USED AT HOPE VILLAGE SQUARE BUTTERSCOTCH TOPPING

3 c brown sugar	1½ c white syrup
½ stick oleo	dash of salt

Cool to lukewarm. Add 1 large can evap milk. Beat until well mixed. Keeps indefinitely in refrig. Good on pudding or warm cake.

HOT FUDGE TOPPING

½ c sugar	2 T butter
3 T Droste's cocoa	dash of salt
1 large can evap. milk	1 t vanilla

Cook slowly, stirring constantly, until it thickens.

PINEAPPLE TOPPING

1 no 2 can cr pineapple
1 heaping T corn starch
½ c white sugar

Drain pineapple. Add sugar and cornstarch to juice. Cook until thick. Add pineapple.

PRESERVED CHILDREN

1 large field	Some pebbles
6 children	Blue sky
2 or 3 small dogs	Flowers
A brook	

Mix children and dogs. put them on the field. Pour the brook over the pebbles; sprinkle with flowers; spread blue sky over all Bake in the sun. When brown, set away to cool in the bath tub.

- 1 sandwich loaf
6 oz Old English Cheese
 $\frac{1}{2}$ lb butter

Cut off edges of bread, cut in half lengthwise, turn and cut in half lengthwise again. Then cut the loaf into 8 slices forming 32 cubes of bread. Spread on all except one side of cube with cheese mixture. Place on cookie sheet on aluminum foil and bake 375° for 10 minutes. Serve hot.

CARMEL CORN

- | | |
|-----------------------------|----------------------|
| 4 qts popped popcorn | $\frac{1}{2}$ t salt |
| 1 c brown sugar | 1 t vanilla |
| 1 stick oleo | 1 t soda |
| $\frac{1}{4}$ c white syrup | |

Boil together 5 minutes, brown sugar, oleo, syrup, salt and vanilla. Stir in soda and quickly pour over popped corn. Stir with buttered hands. Place in 250° oven, stirring every 15 minutes for 1 hour. Raw spanish nuts may be added if desired before mixture is baked.

A HAPPY HOME RECIPE

- | | |
|-----------------|---------------------|
| 4 c of love | 5 spoons hope |
| 2 c loyalty | 2 spoons tenderness |
| 3 c forgiveness | 4 qt faith |
| 1 c friendship | 1 barrel laughter |

Take love and loyalty, and mix it thoroughly with faith. Blend it with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

- | | |
|----------------------------|------------------------|
| 6 qts 7-Up | 3 large cans pineapple |
| 5 qts ginger ale | juice |
| 3 lg cans orange juice | 1 can sour cherries |
| 2 10 oz Marashino cherries | |

Put $1\frac{1}{2}$ c sugar with sour cherries and a few drops vegetable food coloring

- $2\frac{1}{2}$ gal tea
6 pts orange sherbet

Put the 7-Up and gingerale in last

Ella Assink

PUNCH

- | | |
|-----------------------|---------------------------|
| 1 can pineapple juice | 2 qts sherbet (any color) |
| 1 gal 7-Up | (not ice cream) |

Serves 35-50 people.

Judy Elenbaas

HOT CHOCOLATE MIX

- Sift 1 c cocoa and $1\frac{1}{2}$ c powdered sugar
Add 11 cups dry milk and 6 oz dry coffee cream
Mix the dry ingredients together and store in a large, tightly covered container.

To serve, fill a mug or coffee cup approximately half full of the dry mixture, pour in hot water to fill the cup, stir and enjoy it. If you desire, add whipped cream or miniature marshmallows.

Mildred Reck

Time is a friend; don't kill it.

1 can Hawaiian punch	1 can grape juice (frozen)
1 can lemon aid (frozen)	6 c water
1 can orange aid (frozen)	1 big bottle 7-Up (last)

Ella Assink

PUNCH

3 c sugar	1 c lemon juice
6 c boiling water	3 c pineapple juice
$\frac{1}{4}$ c tea leaves	$1\frac{1}{2}$ qts ginger ale
3 c orange juice	

Combine sugar and 3 c of boiling water, stir until sugar is dissolved. Boil about 7 min. without stirring. Cool. Meanwhile pour remaining boiling water over tea leaves, cover and let stand 5 min.; strain and cool. Combine fruit juices, sugar syrup and tea. Chill. When ready to serve pour over ice in punch bowl and add ginger ale. Lemon slices, maraschino cherries and sprigs of mint can be added if desired. Makes a little over a gallon, enough for 50 servings.

Mildred Reck

Sometimes I do not pray in words.
 I take my heart in my two hands
 And hold it up before the Lord.
 I am so glad He understands.
 Sometimes I do not pray in words,
 My spirit bows before His feet,
 And with His hand upon my head
 We hold communion, silent, sweet.
 Sometimes I do not pray in words,
 For I am tired and long for rest.
 My weary heart finds all it needs
 Upon the Saviour's gentle breast.

--Martha Snell Nicholson

12 green tomatoes	12 med onions
2 green peppers	3 red peppers

Grind and put 1 T salt and let stand 1 hr. Drain
 Add:
 1 pt vinegar 3 c sugar
 Let come to boil a few minutes and seal.
 Makes 5 pints.

BARBECUE SAUCE

To be used on hot dogs & hamburgs

6 large onions	6 green tomatoes
6 gr peppers	6 carrots
6 dill pickles	

Grind and let some juice drain off.
 2 large bunches of celery, chopped
 2 T salt 1 c vinegar
 6 c white sugar 1 c water
 Boil together for 40 min.
 Make paste of following
 1 c flour 1 pt vinegar
 2 t tumeric 1 sm jar French's mustard
 Put this in first mixture. Boil for 10 min.
 Put in jars and seal.

Phyllis Hoffman

CARROT RELISH

6 cucumbers ground	1 c ground onions
6 carrots, ground	2 T salt

Sprinkle salt over ground mixture. Mix well, let stand 3 hrs, drain well. Combine the following:
 $2\frac{1}{2}$ c sugar $1\frac{1}{2}$ t celery seeds
 $1\frac{1}{2}$ c vinegar $1\frac{1}{2}$ t mustard seeds
 Pour over ground mixture, bring to a boil.
 Simmer 20 min. Put in hot jars and seal.

Ann Wolters

7 lbs medium cucumbers (or small pickles cut in half or quarters) sliced into $\frac{1}{4}$ or $\frac{1}{2}$ inch slices. Cover with solution of 1 c lime to 1 gal water, and let soak 24 hours. Rinse well and cover with fresh ice or cold water. Soak 3 hours longer. Drain and cover with mixture of vinegar, sugar, salt and spices. Be sure you have enough syrup to cover pickles.

2 qts. vinegar	1 t celery seed
9 c white sugar	1 t whole cloves
1 T and 1 t salt	1 t mixed pickling spice
green food coloring	

Heat syrup, putting spices in bag. Cool and pour over drained pickles. Soak over night in syrup. Next day put all on stove and boil for 40 min. Pack in jars and seal

STICKLES

Use the same recipe as old fashioned lime pickles, but instead of using small pickles, use the large cucumbers--the bigger the better. Peel cukes, cut out the seeds and cut into desired strips.

Ann Wolters

VEGETABLE SOUP

$\frac{1}{2}$ pk ripe tomatoes, made into juice	
1 doz large carrots	$\frac{1}{2}$ c table salt
6 large onions	$\frac{1}{2}$ t pepper
1 red & 1 green pepper	$2\frac{1}{2}$ qts water
(if desired)	
2 bunches celery & leaves	
1 c dried peas and white beans (cooked)	
Kidney beans, butter beans, green beans and corn.	

Cook altogether until carrots are done. Cold pack 1 hr.

Arlene Bakker

18 ripe tomatoes.	$2\frac{1}{2}$ c vinegar
6 onions	2 t salt
3 green peppers	1 t cinnamon, alspice, nutmeg
1 c sugar	$\frac{1}{2}$ t ground cloves

Scald and peel tomatoes. Chop onion and peppers and cook tomatoes, onions and peppers until tender. Then add sugar, vinegar and spices, and cook 10 min. Can while hot and seal at once. (Very good)

Margaret Wolters

FRUIT CHILI SAUCE

30 large tomatoes	6 large onions
6 pears	6 peaches
3 green peppers	1 bunch celery
3 T salt	8 c white sugar
1 qt vinegar	$\frac{1}{2}$ c mixed spices in bag

Cut up fruit and tomatoes. Chop celery, onions and peppers. Boil together 3 hours. Stir and can.

Edith Jacobsen

MUSTARD PICKLES

4 qt cucumbers	6 onions, sliced
add one half cup salt overnight and in the morning	
drain. Put on stove the following	
1 qt vinegar	2 c white sugar
When boiling add	
3 T flour, stirred with vinegar	
$\frac{1}{2}$ t turmeric	1 t celery seed
1 t mustard seed	1 t pepper
When this boils drop in cucumbers. When boiling, put in cans and seal	

Margaret Wolters

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DILL PICKLES

30 to 40 medium cucumbers, cut in half lengthwise
 3/4 c sugar
 1/2 c salt
 1 qt vinegar
 1 qt water
 3 T mixed pickling spices
 Green or dry dill.

Combine sugar, salt, vinegar and water. Tie spices in a cheesecloth bag, add to vinegar, simmer 15 min. Pack cukes in jar leaving 1/4 in headspace, put a head of dill in each jar. Heat brine to boiling. Pour boiling hot vinegar mixture over cukes. Process 15 minutes.

Greta Dirkse

DILL PICKLES

Soak pickles overnight in cold water. Pack in jars. In each jar put in dill weed and garlic (opt). Then add to each jar:

1 T salt (plain)
 1 T sugar
 1 tiny piece lump alum
 3 c water
 1 c white vinegar

Boil together and pour boiling hot over pickles. Seal jars. Process 10 minutes after water begins to boil.

Ann Wolters

DILL PICKLES

Pack in can; put dill on bottom and top and toe of garlic.
 1 qt vinegar
 1 c salt
 3 qts water

Bring to a boil and pour over pickles and put on tops. Also add a leaf from a grape-vine and must add dill weed to suit your taste. The more dill weed the more dill taste.

Margaret Wolters

RED BEETS (1925)

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Boil and clean beets and then cut to size desired.
 3 c sugar
 2 c vinegar
 1 c water

Make as much of this as you want to-put beets in juice which is boiling hot; Put beets in cans and fill with hot juice. Seal while hot.

Margaret Wolters

PICKLED PEACHES

2 c water
 1/4 c brown sugar
 3/4 c white sugar
 1 c vinegar

Tie some stick cinnamon and mixed spiced into a cheesecloth bag. Boil above liquid, bag and peaches till done. Fill into hot jars and seal. No processing.

Donna Veldheer

CREAM STYLE CORN (FREEZER)

Wash corn and cut off 1/2 kernel and scrape cob. To each 6 ears add:

1 t sugar
 1/2 t salt

Add water if needed to stir. Heat to a boil and starts to bubble. Stir. Cool and freeze.

Edith Jacobsen

PEACH JAM

5 c chopped peaches
 4 1/2 oz crushed pineapple
 2 lemons sliced thin
 7 c sugar

Boil together 15 min, stirring frequently. Add: 2- 3 oz pkg of orange jello. Mix well. Put in jars. Let stand 24 hours. Freeze.

Edith Jacobsen

BREAD AND BUTTER PICKLES

Peck of pickles 2 qts of onions
Slice and let stand over-night in salt water. Drain
and add:
10 c vinegar 10 c sugar
4 t celery seed 10 t mustard seed

I add crush hot peppers to this as much as you want. Then let it come to a boil and seal. I let the pickles set over night in the vinegar and sugar. Makes the pickles sweeter.

Margaret Wolters

RHUBARB JAM

3 c Rhubarb 3 c sugar
Boil stirring constantly for 15 min. Stir in on box of
dry strawberry jello.—Will freeze well

HOW TO PRESERVE A HUSBAND

Be careful in you selection, do not pick too green, and take only such as have been reared in good Christian atmosphere. Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard, and some times even bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles, flavored with kisses to taste. Then wrap in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When prepared this way they will keep for years.

BEET RELISH

12 med beets, peel raw	2 c sugar
and grind	2 c vinegar
2 stalks celery, grind	2 T celery seed
2 peppers, green, ground	

Boil altogether 1 hour and put in cans and seal.

